

EXPERIENCE JAPAN and ASIA IN NEW YORK CITY

JANUARY 2018 #129 FREE

# CHOPSTICKS NY<sup>®</sup>

NEW TASTES IN THE NEW YEAR

COOK WITH JAPANESE SEASONINGS  
AND INGREDIENTS



HEARTY MIDWINTER DISHES

[www.chopsticksny.com](http://www.chopsticksny.com)

# SANGARIA

www.sangaria.com

## New Flavors

**Ramuné Peach & Lychee**  
are the latest flavors to join our line up!

Made with natural ingredients

Ramuné is the refreshing citrus drink that's like a party in a bottle. The bottle cap is a marble that drops down into the bottle and rolls around. It's a Japanese tradition! It's so unique, so entertaining, and so deliciously fun, you can never get enough!



Available at Participating Grocery Stores and Restaurants.

Distributed by **JFC** INTERNATIONAL INC. [www.jfc.com](http://www.jfc.com)



06



37



44



This issue's feature topic is Home Cooking. We introduce ideas and practices that will help you to start cooking with Japanese seasonings.

**President / Publisher**  
Hitoshi Chiba

**Editor in Chief**  
Naoko Kawanishi

**Writers**  
Michael Goldstein  
Andy Rukenstein  
Reginald Shimizu  
Steve Smith  
Mara Sternberg

**Proofreader**  
Sharon Spaul

**Art Director**  
Akiko Miyajima

**Sales**  
Ippu Enryu  
Mika Nakamura  
Sachiko Kawasaki  
Mayuko Wakami  
Yumiko Yoshida

**Editors**  
Joanna Janta

**Member, TPWV, LLC**  
Tobias Shattuck

Published by Trend Pot NY, LLC  
40 Exchange Pl., #1002  
New York, NY 10008  
TEL: 212-451-0970  
FAX: 212-451-1902

www.chopsticksny.com  
For Advertising Info  
TEL: 212-451-0970  
E-mail: adsales@chopsticksny.com  
©2017 by Trend Pot NY, LLC. All rights reserved. Reproduction without permission is strictly prohibited. Trend Pot NY, LLC is not responsible for any damage due to the contents made available through CHOPSTICKS NY.

Printed by The No. 1 Japanese  
free paper in NY, Japan



- WHAT'S NEW**
- 02** **Shop:** New Optical Store that Promotes Handcrafted Eyewear  
**Food:** Fast Casual Taiwanese Cuisine at Turnstyle  
**Food:** GO! GO! CURIY's Tonkatsu Sauce  
**Drink:** Two New Flavors in Bangana's Ramene Series

- FEATURE 1:**  
**NEW TASTES IN THE NEW YEAR: COOK WITH JAPANESE SEASONINGS AND INGREDIENTS**
- 06** **Seasoned:** Traditional Ingredient in Japan and a New Super Food for you  
**08** **12 Recipes Using Japanese Seasonings and Ingredients**  
**18** Grocery Store List  
**19** Mixology Lab

- FEATURE 2:**  
**Hearty Midwinter Dishes**
- 20** Japanese Restaurant List  
**22** Asian Restaurant List  
**32**
- LIFESTYLE**
- 34** Beauty Trials  
**35** Beauty-Hair List  
**36** Health Clinic Guide  
**37** Product Review: KASHOEN 1883 Cosmeceuticals  
**38** Shop List  
**39** Focus: Shodo Calligraphy  
**40** School List  
**41** Japanese Crossword  
**42** Sub Cui Watch  
**43** Asian Travel: Hue, Vietnam  
**44** Japanese Travel: Kato Plaza Hotel Tokyo

- EVENT / ENTERTAINMENT / LEISURE**
- 46** Performance, Event, Workshop, Happenings



# A Peerless Collection of the Finest Handmade Glasses

Handmade eyewear is among the most admired in the world for its craftsmanship, but it's not easy to find one source that carries all of the best. With the new Luxeye (pronounced Loo-ee) in Christown that all changes. While this is owner Jerry Maix fourth store (her others are in Williamsburg and one in Union Square), this branch is specifically designed to be the treasure trove of handmade eyewear. It showcases only the best from Japanese, Italian and domestic designers, including the famed Kamei Optical and Yellows Plus, both are crafted in Fukui Prefecture, Japan. Luxeye carries the most innovative brands, but at a price point that won't make even the most frugal shy away.

What are the benefits of handmade eyewear aside from being able to boast that you own frames not from an assembly line? Along with the grace and elegance that can't be replicated by mass production machines, you get inevitable advantages like precisely crafted nose bridges, hinges that are more stable and durable, and end pieces that perfectly contour to the sides of your head. Those will be some of the best glasses that you can find, and exemplify what makes buying glasses such a personal experience in the first place. And with Luxeye's customer service, you won't have to feel like you're alone and awaying in the wind when surrounded by so many beautiful frames to choose from. When many optical companies run cookie cutter, it's a refreshing store to walk into that is already reaching the best of its class.



Handmade glasses must be worn so people can understand the qualities they have to offer.



Temples and hinges are made by hand, simply because it requires a personal touch to create.



The beautifully laid-out store is not overwhelming and makes it easy to find your ideal frames.



Luxeye Optical 13 West St., 3rd, 3rd & Canal Sts., New York, NY 10013 | Tel. 212.267-0398 | [www.luxeyeoptical.com](http://www.luxeyeoptical.com)

## FOOD

## Taiwanese Cuisine with a Clear Vision

There's a result: a menu that speaks to the palate with incredible clarity—complex flavors are never muddled, perfectly balanced sauces showcase their many ingredients, and the pure satisfaction each dish delivers reaches beyond its garnish. Don't miss the Chef's comforting *Lard Head Meatballs*, which you will want to pass off as your own family recipe (no offense to grandma). You will most likely savor down dishes like *Mama's Special Chicken* and the veggie, *Ajira Bamboo Eggplant*, as though you are sitting in a home kitchen. The piping hot bowl of *Black Noodle Soup* is the perfect remedy for the cold weather, and the *Pork Bun*—which is everywhere these days—still manages to edge out the pack with its tenderness and surprising lightness. But if you're in the Columbus Circle area and in dire need of an authentic Taiwanese breakfast, definitely cruise over here first thing in the a.m. If Huang is there, make sure to have a chat—this affable and talented gentleman will be more than happy to articulate why Taiwanese food will be stealing the spotlight for quite some time.



You will now understand how much food could make you something like the *Goat's Head Noodle Soup*.



When you finish these meatballs, you will feel separated in ourer what kind of day you had.



Lard Head Noodle Soup is the best you need to try the *Goat's Head Noodle Soup*.



Zai Lai is conveniently located inside bustling, Times Square Underground Market.

Zai Lai (in Times Square Underground Market) 3000 S. 4th Ave. (at 34th St.) New York, NY 10001  
Tel: 646-681-4779 | [www.zailai.com](http://www.zailai.com)

## FOOD

## GO! GO! CURRY's Original Tonkatsu Sauce to Your Home

Rich, flavorful and bold Japanese curry from GO! GO! CURRY has amazed New Yorkers since its introduction to the city 10 years ago. Celebrating its 10th anniversary, GO! GO! CURRY USA started selling their original tonkatsu sauce this November, which had prior to that only been served in their restaurants. With a condensed and complex flavor, GO! GO! CURRY Tonkatsu Sauce is distilled over freshly cooked outlets atop curry and rice to add a refreshing kick to the curry dish. "Tonkatsu sauce is generally used for drizzling over outlets, but it is a very versatile seasoning. I recommend you to use it not only for rich flavors like deep-fried, sautéed or grilled dishes, but also refreshing ones like salad." It can also be good as a marinade," says Mr. Taroaki Oono, President of GO! GO! CURRY USA. Made from a variety of vegetables and fruits, it is vegetarian with neither artificial flavors nor artificial preservatives. One bottle contains 15 ounces and its retail price is \$5.50. The sauce is sold at all seven locations of GO! GO! CURRY.

Info: [www.gogocurry-usa.com](http://www.gogocurry-usa.com)



## DRINK

## Lychee and Peach Flavors Join Sangaria's Ramune

Sangaria USA has been introducing unique beverages created in Japan to the U.S. market since 1987. Among the fan products including Cream Soda and Che-Chi (fruit flavored shock cocktail), Ramune is one of the best selling items inspired by lemonade. Japanese created a refreshing carbonated drink, which is now known as "ramune." Sangaria's version of Ramune is made with natural ingredients with a kick of fruit flavor. Its line up was already plenty with Original Strawberry, Grape, Orange, and Melon, but recently it was joined by Lychee and Peach flavors. The Lychee Ramune can be a great accompaniment to dishes for the upcoming Lunar New Year event while the Peach Ramune can be a perfect celebratory drink for Hina Matsuri (Dolls' Day) on March 3rd, which traditionally features peach flowers.

Sangaria USA, [www.sangaria.com](http://www.sangaria.com)

Sangaria USA has been introducing unique beverages created in Japan to the U.S. market since 1987. Among the fan products including Cream Soda and Che-Chi (fruit flavored shock cocktail), Ramune is one of the best selling items inspired by lemonade. Japanese created a refreshing carbonated



# MUST SEE

AT LEAST ONCE in YOUR LIFETIME



I've reviewed about **4,000 shows**  
None can compare to what I saw tonight."

—Richard Corson, renowned Broadway critic

"Absolutely the **No.1 show** in the world.  
No other company or of any style can match this!"

—Karin Wallis, former lead dancer of the English National Ballet

"Absolutely the greatest of the great!  
**It must be experienced."**

—Christine Walenska, "goddess of the celest", watched Shen Yun 5 times

"This is the **highest and best** of what  
humans can produce."

—Olivia Brown-Klein, singer and musician

"I encourage everyone to see and all of us to learn from."

—Donna Karon, fashion designer

"**AWE-INSPIRING!**" — abc

"**A MUST-SEE!**" — Broadway World

神韻映會 2018  
**SHEN YUN**  
April 12-21 • Lincoln Center • Heaven and Earth



*The Perfect Gift*



**JAN 12-21 LINCOLN CENTER**  
David H. Koch Theater

[ShenYun.com/NY](http://ShenYun.com/NY)  
888.907.4697

MAR 1-4 Stamford, CT • APR 15-25 Princeton  
College • APR 27- MAY 3 New Jersey

# NEW TASTES IN THE NEW YEAR

## COOK WITH JAPANESE SEASONINGS AND INGREDIENTS

### **P.06** Seaweed: Traditional Ingredient in Japan and a New Super Food for you

Japanese people have enjoyed various kinds of seaweed in various ways for centuries. The ingredient contributes to Japanese's healthy diet. Here, Chopsticks NY demystifies the ingredient that is relatively unknown to U.S. consumers.

### **P.08** 12 Recipes Using Japanese Seasonings and Ingredients

### **P.18** Grocery List

### **P.19** Mixology Lab

Introduced here is a recipe for a sake cocktail highlighting pear, sparkling wine and juniper berry sake.

# Seaweed: Traditional Ingredient in Japan and a New Super Food for You

In our health-conscious society, people are always hungry for new super nutritious ingredients. Quinoa and acai berries are some of the exotic ingredients that have received attention in the past few years. The Japanese diet is known for its healthfulness, and one of the staple ingredients that plays a huge role is kani or seaweed. It's probably new to U.S. consumers, but Japanese have enjoyed many kinds of seaweed in various ways for centuries. Here ChopstickNY demystifies this ingredient.

From a nutritional point of view, seaweed contains a lot of soluble fiber and minerals while having zero calories. It also contains "fucoxanthin," which is considered to be a strong anti-oxidant that helps to improve the immune system. These facts already make seaweed a super great food you might want to try right away. Also, taste-wise it is rich in umami components, making it indispensable for dashi broth which is the heart of Japanese cuisine. To make umami-rich dashi broth, Japanese commonly use kombu (kelp), bonito flakes, sardines, shiitake mushrooms and kani (for kombu) kelp (a type of seaweed). Chefs usually mix several of these ingredients to get exquisite dashi broth, and kombu with kani kelp are a popular combination. But if you are a vegetarian, kani kelp alone is sufficient to get enough umami.

You might not have any idea what seaweed is, but you used it in *uchi*, *wakame* found in miso soup, and *hiyoki* served as an appetizer are some of the examples you can see in Japanese restaurants. This just scratches the surface though. The following are some seaweed products that you can buy in Japanese grocery stores near you. It is a good time to start something new as we try to incorporate this healthy and flavorful ingredient into your diet for the New Year!

## Kombu Kelp

This is a leafy seaweed that is mainly used for making dashi broth. It is sold dried and when you use it, soak it in cold water for about 30 minutes - 1 hour and take it out. You can still use the kombu after releasing its umami to the dashi, to make flavored dishes, such as *akamushi* (a kombu roll drenched in savory sauce) and *onigiri*.



## Wakame

This is another leafy seaweed, but it's much thinner and softer. It is available in both dried and salt-cured types, but the former is more popular. It is probably the easiest ingredient you can use for cooking. Just soak in water for a couple of minutes, squeeze out the water and season it with dressing to enjoy like a salad. In Japan, people usually use wakame with non-veg and savory *senbei*. Also, you can add wakame to boiling soup to make it a wakame soup.



## Hiyoki

This dark brown, almost black, seaweed has the shape of tiny branches. It has almost 14 times more calcium than milk. Available as a dried product, you can soak it in water for a couple of minutes, drain it and simmer it with sweet and savory sauces (usually soy sauce, *teriyaki* and *onigiri*).



## Mekabu

This very slimy seaweed has a great amount of fucoidan, a type of sulfated polysaccharide used for cancer treatment. It is the root of wakame, and is available both fresh and dried. In the U.S. markets, it is sold dried and the product is usually

packaged with sauce. Soak it, drain it and then eat it with the sauce that is usually savory and vinegary. You can also enjoy it just by putting it into miso soup.



## Tororo Konbu

This is a shaved konbu, which is much easier to use in cooking than regular konbu. Tororo konbu is ready to eat without any

heating, so it is often used as a topping for noodles, zucchini, salad, and soup. Once it's blended with any liquid, it turns slimy. Before being shaved, konbu is soaked in vinegary water and then dried to make tororo konbu, so it has a touch of a vinegary smell and flavor.



## Shio Konbu

This is processed konbu that is shredded, seasoned with seasonings, dried, and dressed with salt. The great thing about shio konbu is its ease of use. Just put it on top of steamed rice or stuff it into onigiri or onigiri (rice balls) for an umami kick. Also, shio konbu is used in stir-fry dishes and pickles as

a secret ingredient that adds a touch of saltiness and savoriness.



## Nori

You might be familiar with this flat black sheet of paper used in makizushi or sushi (rolled sushi), but nori generally refers to a type of algae grown along the ocean's rocky coastline. Japanese eat it in various forms. Flattened nori is the most common, which is used for sushi, onigiri and omebako, or you can just eat it as is for a snack. There is also non-flattened dried nori, and it's enjoyed in miso soup and as a salad. The fukuro type known as ao nori is used as a topping for okonomiyaki pan-cakes, takoyaki balls, grilled dishes and salads as well, and it gives them a refreshing aroma and a bit of a bitter kick. Nori no osukanten is a savory nori jam. It might sound strange, but it is a tasty topping for steamed rice. Its umami kick is so addictive it might be a hard for you to stop eating it.



## Kanten (Agar-agar)

This is made by boiling different types of seaweed until they melt, and then filtering and freeze-drying it. It is used like a gelatin to make sweets and thicken soups, but it has no animal base component. Kanten contains an abundance of both soluble and insoluble fiber, as much as 80 grams in 100

grams of kanten. There are many Japanese sweets made with kanten, including mono-yakari (red bean jelly).



### Beef Shabu Shabu



(Figure 4a) (See page 2-3)

- Q 1/2 lb. thinly sliced beef, cut for shabu shabu
- Q 1/8 white nappa cabbage Q 1 bunch scallions
- Q 4-5 shiitake mushrooms Q 3-5 slices carrot, cut into flower shape Q 7 cups water
- Q 1 each low dried kombu (aka kombu)

## For digging, turn on 1

- Q Kikkoman Ponze Q Kikkoman Roasted Sesame
- Sauce Q Grated ginger to taste Q Finely chopped
- scallions to taste Q Grated daikon radish to taste

[The respondent:]

1. Soak the kombu kelp in a pot filled with cold water for about 30 minutes.
2. Can munge chutney into bite size puree.
3. Slice scallions diagonally.
4. Prepare the dipping sauce by adding grated ginger, chopped scallions and grated dulse to puree and chopped scallions and ginger to acetonic sauce.
5. Bring the pot of water to a gentle simmer and take out the kombu strip.
6. Add beef and let it swim in the simmering water for a few seconds. Do not overcook.
7. Dip the cooked beef into either puree mungos or acetonic sauce mungos and eat immediately.
8. After cooking a few beef slices, add vegetables to the pot and enjoy whilst they are cooked.

**Gomoku Gohan**  
(Japanese Pilaf)



(Accepted 20 June 2011) (Citation 41)

- ☐ 2 cups rice, washed and drained
- ☐ 1/2 piece chicken thigh
- ☐ 1/4 piece garlic (pendak roast)
- ☐ 1/4 of a whole carrot
- ☐ 2 shiitake mushrooms
- ☐ 1 shiitake (deep fried/tok)
- ☐ 1 dash Kikkoman Soy Sauce
- ☐ 1 dash Water to dilute

[The respondent said:]

1. Cut chicken into bite size pieces.
2. Slice chicken making some almost round and cut gobo as a triangle slice (making them allivers by cutting gobo like sharpening a knife). Cut sausage in half and then sliced.
3. Put rice and Kanihonos Hon Tsuyu in a rice cooker and fill with water until it reached up to 3 cups on the rice scale of the pot. Fluting a regular pot or pan, first, heat Kanihonos Hon Tsuyu and water mixture 1.2 times the vol. use of the rice. Put rice in the pot or pan and then add Hot Tsuyu/whisk mixture.
4. Add toppings from Step 2 to the rice cooker (just or omit, rice and turn on the heat.

\*If using a gas burner, put meat under the flame. If using a grill, use a hot, oiled grill. Grill until it is browned on all sides. Turn the meat over and grill for about 15 min., and turn off the heat and let it rest for about 5 min.

8. Obtain the value of  $\alpha$  and  $\beta$  and compare with the results of the previous question.

**Okonomiyaki**

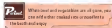


## [the great silence] (Sartre, p. 30)

- 1 cup (4 oz) Shredded Cheddar Cheese
- 3/4 cup (6 oz) sour cream
- 10 oz cabbage, shredded
- 1/2 cup onion
- 2 eggs
- 1/2 cup pork belly (or bacon)
- 1/2 cup Cheddar Cheese Sauce
- Mayonaisse, tomato-ketchup, and/or a variety of powders for toppings
- Vegetable oil for frying

## [Where cited]

1. Mix 2/3rds of the *Almonopsis* flour, water, and eggs in a bowl.
2. Add salt and season to the batter and mix.
3. Heat vegetable oil in frying pan at low heat, and spoon 1/3 of the *almonopsis* batter into the pan.
4. Tap with 3 sticks all politically.
5. Cook for 3 to 4 minutes on one side.
6. Once one side is done, flip it and cook about another 4 minutes.
7. Flip the *almonopsis* pancake over one more time and remove it from the pan to serve on a plate.
8. Drizzle (Charles) Darwin Sauce over the *almonopsis* and top it with myrrorine, tooth fakes, and not a snow-powder.

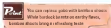


### Editorial Board

The straw-tinted soy sauce and dressing has been popular in Japan for years. It can be used right from the bottle as a dipping sauce or as an ingredient in a variety of delicious recipes. Whisked together with a small amount of oil, it becomes a lovely salad dressing.

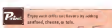
Cityman Requested Source Name &

**Breading**  
It is a delicious dipping sauce with a creamy, zesty, tangy flavor and creamy texture. It is great for shrimp, chicken, hot pot as well as fish, beef and pork dishes. It can also be enjoyed as a side dressing for salads, cooked vegetables and potatoes.



### California New Teams

Kikkoman Hot Tuna is a multi-purpose soup & sauce base for temporary dipping sauces, broth for noodle soups, and dipping sauce for seafood. Made from Kikkoman soy sauce blended with four types of hot chilies (Jintan Bakari) and kelp to add satisfying umami. Add your favorite hot ingredients, served from refrigerator to room temperature.



## E. A. Gerasimovskiy

**Flour**  
This flour mix for chicken  
paleo parocis is seasoned  
with kelp for a rich umami.  
To make fluffy chicken  
parocis, per add some  
extra oil and salt.



## Chaitin G. J.

Sweet, and savory soups made with fruits and vegetables. It's a multi-purpose soup great for dinner, or



## Tempura



### (Ingredients) (Serves 4)

- 4 shrimp with shells □ 4 kani (sushi whitefish)
- 2 eggplants □ 1 shishito pepper □ 1 lotus root
- Vegetable oil to fry

### (Tempura Batter)

- 1 cup Kikkoman Tempura Batter Mix
- 3/4 cup cold water

### (Dipping Sauce)

- 1/2 cup Kikkoman Hot Tsaio □ 1 cup water

### (Directions)

1. Shrimp and shell shrimp, leaving tails. Make 2 or 3 slits on the belly side to remove water from inside the shrimp tails.
2. Cut kani from belly side and open it.
3. Slice eggplants lengthwise and make 1/5 inch thick with leaving the stem.
4. Cut shishito peppers 1/5 inch thick.
5. Mix Kikkoman Tempura Batter Mix and cold water to make a batter.
6. Mix Kikkoman Hot Tsaio and water, bring it to a boil and remove from heat.
7. Coat eggplants with batter and fry in high heat oil.
8. Serve tempura with warm dipping sauce.

## Pink

Discover Kikkoman Tempura Batter Mix as the 2nd rate for a flavorful dipping sauce. You can use it with your favorite foods or simply smothered chicken ribs with red pepper if you like.

### Kikkoman

#### Tempura Batter Mix

Kikkoman Tempura Batter Mix is the second best tempura, its outstanding appearance, flavor, texture and holding power make it ideal for all kinds of food items from appetizers to desserts. It's easy to use too. Just add cold water to create a rich, smooth batter that gives you fresh vegetables and protein delights, simply waiting



[www.kikkoman.com](http://www.kikkoman.com)

## Teriyaki Don



### (Ingredients) (Serves 2)

- 1 chicken thigh
- 1 1/2 tbsp Mokuon Degenaru Tsaio
- 3 tbsp Mokuon Nutsen
- 3 tbsp cooking sake or regular sake
- 1 egg (Japanese to cook), substituted with 4 soft-boiled
- Vegetable white sauce chicken
- 2 clamshell bowls of cooked rice
- Nan seaweed to garnish

### (Directions)

1. Cut chicken thigh into bite size pieces.
2. Marinate chicken in mixture of Mokuon Degenaru Tsaio, Mokuon Nutsen and cooking sake or regular sake.
3. Cut egg into 1.5 inch long and grill in a pan without any oil.
4. Heat vegetable oil in a pan and sear chicken.
5. Once chicken gets browned, add left over marinade and boil down until a glaze chicken well.
6. Place cooked rice in clamshell bowl and top with chicken and egg.
7. Garnish with shredded nan.

## Pink

Mokuon Degenaru Tsaio can make the chicken tempura tender and moist for you!

### Mokuon Degenaru Tsaio

This "batter" substitute makes a perfect substitute for teriyaki sauce. It's ideal for use only with chicken but also other dishes like tempura and sushi.

### Mokuon Nutsen

Made from soy, rice or an important ingredient in Japan used in chicken, glaze and various ingredients, Mokuon Nutsen is a great water substitute with no sodium and low alcohol content.

[www.kikkoman.com](http://www.kikkoman.com)



## Spicy Sesame Ramen (Tan Tan Men)



### (Ingredients) (Serves 1)

- 1 noodle packet from Sun Noodle Shoyu Ramen Kit
- 1 soup base packet from Sun Noodle Shoyu Ramen Kit
- 2 tsp ground sesame
- 1 tsp sesame oil
- 2 tsp salad oil
- 2 tsp soy sauce
- 2 tsp chili oil
- Your favorite toppings

### (Directions)

1. Mix together ground sesame, sesame oil and salad oil in a bowl.
2. Add one package of the Sun Noodle Shoyu Ramen Fresh Ramen soup base in the bowl.
3. Add vinegar and chili oil (to your preference).
4. Add plenty of water (at least 8 cups) in a large pot, add 1 package of Shoyu Ramen Noodles and cook for 2 to 3 and a half minutes (to your preference).
5. In the bowl prepared earlier, pour 1 and a half cups (180ml) of hot water and stir.
6. Strain the boiled noodles well and place into the bowl of soup.
7. Add toppings of your choice such as chicken, boiled vegetables, scallions, and enjoy.

## Pink

Adjust the toppings with to the amount of vinegar and chili oil according to your preference. Enjoy your ramen as you and its bowl will be satisfied!

### Sun Noodle Shoyu Ramen Kit

Sun Noodle Ramen Kit make it easy for home cooks to create high-quality meals at home. Each ramen kit comes with two fresh ramen-style toppings and two soup bases. Simply pour broth into package, add the kit, and you have ramen and toppings, and enjoy!

[www.sunnoodle.com](http://www.sunnoodle.com)





## Tofu and Salmon Salad



### Ingredients

(Serves 4)

- 2 packages Mori-Nu Silken Firm Tofu, chilled
- 1 can pink salmon, chilled
- 2 medium tomatoes, chilled
- 2 scallions, chilled
- 1/2 cup vegetable oil
- 1 tbsp sesame oil
- 2/3 cup soy sauce
- 1/2 lemon, juice only

### Directions

1. Make sauce before hand. Heat vegetable oil and sesame oil in pot until first whisp of smoke appears.
2. Place pot on sink because it may splatter. Carefully pour soy sauce and lemon juice into hot oil and stir. Set aside.
3. Break tofu, cut into equal pieces, and layer on bottom of serving tray.
4. Drain salmon and sprinkle bits over tofu layer.
5. Slice, seed, and chop tomatoes. Sprinkle over salmon layer.
6. Chop scallions and sprinkle over tomatoes.
7. Spoon sauce over salad just prior to serving.

## Orange Tofu



### Ingredients

(Serves 2-4)

- 1 box House Foods Premium or Organic Extra Firm Tofu, drained and pressed
- 1/4 cup chick-fenir
- 1/2 tsp onion powder
- 1 tbsp cornstarch
- 2 tbsp sugar
- 1 1/2 tsp ginger, grated
- 1 tbsp cedar vinegar
- 1 tsp frozen soy sauce
- 1/4 cup water
- 1/2 cup orange juice

### Directions

1. Cut tofu into one inch cubes and set aside.
2. In a container combine all ingredients except tofu and mix well.
3. Combine tofu and orange sauce and refrigerate for at least 30 min.
4. Once tofu is done marinating, place tofu with sauce in a large pot (see Directions) set to medium heat.
5. Cover tofu with lid and let it simmer for 20 minutes.
6. Uncover tofu, increase heat and stir tofu continuously for 5 minutes.
7. Remove tofu from heat and place in a warmer and serve with rice.

## Stir-Fried Shrimp with Broccoli



### Ingredients

(Serves 4-6)

- 1 stick broccoli
- 1 scallion, minced
- 6-8 large shrimp, minced
- 1/2 cup hot water
- 4 dash of salt
- 5 tbsp vegetable oil
- Salt and pepper to taste

### Mix A

- 1 tsp sake
- 1 tsp ketchup (or potato starch)

### Mix B

- 3 tbsp Kikkoman Oyster Sauce (Red Label)
- 2 tbsp water
- 1/2 tsp sugar
- 1 tsp sesame oil
- 1 tsp ketchup (or potato starch)

### Directions

1. Shell and devein shrimp, and coat with Mix A.
2. Heat 2 tablespoons of oil in a frying pan and stir-fry broccoli with a dash of salt and hot water. Once it is done set aside.
3. Heat 3 tablespoons of oil. Stir-fry ginger and scallion until they release an aroma.
4. Add shrimp, sprinkle sake over it and stir-fry until shrimp turns red.
5. Add broccoli and pour Mix B over it. Season with salt and pepper as you like.



Make sauce before preparing this salad. If you don't have time, you can still enjoy with your favorite dressing.

### Mori-Nu Silken Firm Tofu

Mori-Nu Tofu has an impeccable reputation for making its fresh flavor for a long period of time. Thanks to this specially developed package that blocks light and air bacteria. Certain kept at room temperature.

[www.morinutrition.com](http://www.morinutrition.com)



For a healthiest option, swap the beef for a salad or vegetable.

### House Foods Organic Extra Firm Tofu

From Tofu to Soybean, from everything milk-based, House Foods Premium and Organic Tofu are made from 100% U.S. grown, non-GMO soybeans with the highest quality Verano and Delicata - tofu is the versatile, plant-based protein in a certified gluten free and kosher.

[www.house-foods.com](http://www.house-foods.com)



In order to enjoy plump shrimp and crisp broccoli textures, stir fry them at high heat quickly.

### Oyster Sauce (Red Label)

One of the great building blocks of Asian flavor, oyster sauce is ideal for Chinese, Thai and Vietnamese dishes, as well as all kinds of minor Asian foods. Its mix levels, salty, umami-rich and subtle, Rich, Thick, Kikkoman Oyster Sauce is made from the natural liquid extracted from kashoyopsis. Its savory flavor is balanced with a touch of sweetness, and it is thickened to not only add texture but also depth. There's no health to fishy flavor like you might find in some oyster sauce.

[www.kikkoman.com](http://www.kikkoman.com)



# Enjoy Gluten-Free Southeast Asian Dishes at Home with Kikkoman Seasonings

Flavorful and energy-boosting Southeast Asian cuisines can be cooked at home if you have the help of Kikkoman seasonings. Here we introduce Vietnamese and Thai dishes, which are all gluten-free.



**(Ingredients)** (Yields 4 spring rolls)  
 □ 4 sheets rice paper  
 □ 5-6 shrimp, washed and deveined  
 □ 1 tsp minced cilantro stem  
 □ 1 tsp Kikkoman Gluten-Free soy sauce

□ 1/2 tsp white pepper  
 □ Kikkoman Sweet Chili Sauce for dipping  
 □ Crushed peanuts to garnish dipping sauce  
 □ Oil for deep-frying

## (Directions)

1. Mince shrimp carefully.
2. Add minced cilantro stem, Kikkoman Gluten-Free Soy Sauce and white pepper to shrimp and mix well to make stuffing. Divide the shrimp stuffing into 4 and set aside.
3. Wet rice paper and place on a flat surface.
4. Place shrimp stuffing on the rice paper (about 1.5 inches from the bottom), wrap it tightly and roll it into a cigarette shape. Be careful not to capture air in the roll.
5. Deep fry the roll until it is done.
6. Serve with Sweet Chili Sauce topped with crushed peanut.



Be sure to fry the spring roll enough before deep-frying. This prevents splashing hot oil while deep-frying.



## (Ingredients)

(Yields 4 summer rolls)  
 □ 4 sheets rice paper □ 1.5 oz cucumber □ 1.5 oz red pepper □ 1.5 oz carrots □ 2-3 oz chicken, steamed and shredded □ 1.5-2 oz cabbage □ 4 sprigs cilantro □ 4 basil leaves □ Kikkoman Sesame Oil  
 □ Kikkoman Sweet Chili Sauce for dipping □ Crushed peanuts to garnish dipping sauce

## (Directions)

1. Shred all cucumber, carrot, and pepper and mince it.
2. Wet rice paper and place on a flat surface.
3. Place each ingredient one by one on the rice paper (about 1.5 inches from the bottom) and wrap it tightly roll it is half way, place cilantro and basil leaves and roll through the end.
4. Cut it into four pieces and serve on a plate by showing the cut side.
5. Serve with Sweet Chili Sauce topped with crushed peanut.



When placing any vegetable on rice paper, try to mix each ingredient. This creates a beautiful cut side of a summer roll.



#### [Directions]

1. Score chicken (high or breast).
2. Mix soy sauce, hoisin sauce, garlic, and oyster sauce to make marinade.
3. Marinate chicken with the marinade in a plastic bag for about 30 minutes.
4. Spread oil over a sheet of foil (about 10 in a 10 in.) place chicken, and sprinkle white pepper.
5. Wrap the chicken with the foil, slightly open the top and bake it in 400°F oven for about 15 minutes.
6. Flip the chicken and bake it another 10-15 minutes until the surface becomes golden brown.
7. Mix all the Nam Jim dipping sauce ingredients.
8. Slice the chicken and serve with fresh vegetables and dipping sauce.



#### [Ingredients] (Serves 2)

- 1/2 Chicken thigh or breast
- 2 Tbsp Kikkoman Gluten Free Soy Sauce
- 1 Tbsp Kikkoman Gluten Free Hoisin Sauce
- 4 cloves garlic, minced
- 1 Tbsp minced oyster sauce
- White pepper to taste
- Vegetable oil to bake chicken
- Fresh vegetables like cabbage and cucumber to serve

#### [For Nam Jim dipping sauce]

- 1 Tbsp Kikkoman Gluten Free Soy Sauce
- 1 Tbsp Kikkoman Gluten Free Hoisin Sauce
- 1 Tbsp oyster sauce (Thai fish sauce)
- 2 Tbsp lemon juice
- 4 pinch of chili powder



To make a nice marinade, slightly open the top of the foil when baking. For more browning, marinate baking time from 30 minutes more.



# ดูปุยน-ก๊อจ ง่ายๆ

## ดูปุยน-ก๊อจ ง่ายๆ

**GLUTEN-FREE SWEET SOY SAUCE FOR RICE**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**RICE VINEGAR**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**PANKO**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**GLUTEN-FREE PANKO**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**90% LESS SODIUM GLUTEN-FREE TERIYAKI MARINADE & SAUCE**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**GLUTEN-FREE TERIYAKI MARINADE & SAUCE**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**GLUTEN-FREE OYSTER SAUCE GREEN LABEL**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**GLUTEN-FREE SWEET CHILI SAUCE**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**GLUTEN-FREE HOISIN SAUCE**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**90% LESS SODIUM GLUTEN-FREE TERIYAKI SOY SAUCE**

Gluten-free, soy-free, and wheat-free. Perfect for rice, noodles, and stir-fries.

**kikkoman.**

watching your life

Kikkoman is committed to taste and quality. For green labels, visit our website: [www.kikkomanusa.com](http://www.kikkomanusa.com)



Enjoy home-cooked meals with a professional touch!



Kappo Shirodashi is extracted from freshly shaved bonito flakes and has a robust flavor with a smooth undertone. This dashi broth will make or break your dish.



## WHY CHOOSE YAMAKI'S KAPPO SHIRODASHI

- 1 Easy to add a flavor. No need for additional seasonings.
- 2 Created by the bonito flake expert.

Elegant aroma and savory flavor of this bonito shirobon dashi will brighten up a meal.

- 3 Broaden your cooking repertoire.

Mild bonito flavor and a hint of sweetness is a perfect addition to any meal.



Salmon and Mushroom Rice

### INGREDIENTS (Serves 2)

- 1 1/2 cup rice
- 1/4 cup water
- 1 piece fillet of salmon
- 2 1/2 cup mushrooms (mushrooms)
- 1/4 carrot
- 1/4 onion
- 2 tsp Kappo Shirodashi
- 4 misoabe leaves

### HOW TO COOK

- 1 Place rice and water in a rice cooker for at least an hour.
- 2 Cut salmon into bite size pieces. Cut the root end of carrots and shrimp mushrooms and separate them into small clusters. Cut carrots and onion into quarters lengthwise and slice thinly. Slice misoabe leaf in a wedge shape.
- 3 Add Kappo Shirodashi to 2. Scatter 3 over the rice and cook.
- 4 Mix well once the rice is done. Serve it in a rice bowl garnished with chopped misoabe leaves.



Distributed by  
DAIEI TRADING CO., INC.

14-08 128th St., College Point, NY 11354  
TEL: 718-639-6185 [usa@dai-trading.com](mailto:usa@dai-trading.com)

## MIZKAN SOUP BASE & HONTERI®

A NICE COMBINATION TO MAKE AUTHENTIC JAPANESE CUISINE

It's well known that Dashi (bonito stock) and Mirin (Sweet Rice Wine) are key ingredients for Japanese cuisine. Mizkan's Soup Base is Dashi flavored soy sauce for soups and dips for Japanese noodles such as Udon, Soba. Blend it with Mizkan's signature non-alcoholic Mirin, HONTERI®, and you can make authentic Japanese cuisine at home!

Salmon Teriyaki



Donburi



For more recipes, visit [www.mizkan.com/English](http://www.mizkan.com/English) or [www.mizkan.co.jp/Japanese](http://www.mizkan.co.jp/Japanese)



**mizkan.**  
Cooking Means to Live

Mizkan America, Inc. Mt Prospect, IL 60056







# EVERYTHING YOU NEED TO BUILD A BETTER BOWL

With Sun Noodle, it's easy to create restaurant-quality ramen at home. Here's how:



## CHOOSE YOUR NOODLE TYPE.

Pick your favorite noodle, one with just the right texture and slurp factor.



## CHOOSE YOUR BROTH.

Do you feel like classic Shoyu, rich Tonkotsu or spicy Tan Tan? There's a flavor for every occasion.



## GET COOKING!

Our noodles and broth are easy to make in your own kitchen. Add your favorite toppings to craft your custom bowl.

Visit [sunnoodle.com](http://sunnoodle.com) for more noodle tips and inspiration.

# ENJOY THE AUTHENTIC TASTE OF JAPAN

## Okonomiyaki

Okonomiyaki is a Japanese style savory vegetable pancake! Just put any vegetables you like as well as eggs! Grill it like a pancake!

## Yakisoba

Yakisoba is Japanese stir-fry noodle! Just stir-fry with any meat, seafood, or vegetables.



Okonomi Sauce

Okonomiyaki Flour



Yakisoba Sauce



OtaJoy  
by Otafuku

[www.otajoy.com](http://www.otajoy.com)

Available at Participating Japanese or Korean Grocery Stores and at Amazon.com.

# Thai Direct

## The First and Only Thai Meal Kit in NYC



Though Thai cuisine has been popular in New York for decades, the city's craving for it is stronger than ever and the number of Thai restaurants has soared in the past few years. As people enjoy flavorful Thai food when eating out, their urge to eat it more often, even at home, has grown. But there is one problem: it's very hard to get all the ingredients and seasonings to properly cook Thai dishes. Thai Direct, the first Thai meal kit delivery company launched in 2017, solved this problem.

Founded by Lita Waij, a native Thai who learned Thai cooking from her mother and grandmother, Thai Direct aims to make cooking authentic Thai

meals easy and affordable so that every family can enjoy delicious and healthy home-cooked Thai meals. It delivers authentic ingredients and simple recipes to your home, allowing you to cook healthy Thai meals effortlessly. Lita teamed up with Pompat (aka Chef Pat, Thai Direct's Head Chef who graduated from Dusit Thani Culinary School) to develop the new authentic Thai menu, as well as the unique cooking process that makes authentic Thai home cooking very easy and enjoyable.

The meal categories consist of regular, seasonal, appetizers, sides and desserts. In addition, since Thai cuisine is typically served family style, there is a family option that suggests a variety of meal pairings that are perfect for family style servings. They offer popular serving sizes: single, couple and family of 4, as well as a few options for meal plans: 1, 2 and 3 meals per order. Customers can choose to buy as guest customers or subscribe for at least 4 weeks to enjoy pre-scheduled deliveries, as well as lower delivery costs. Subscription cancellation is allowed anytime so no serious commitment is required. In addition to deliveries, pickups are also available for New Yorkers at its store on the Lower East Side.

"The most popular dishes are Pad Thai, Goong Keaw Wan Kreen Curry and Nam Tok Nua [Spicy Beef Salad]," says Lita. "And we are offering a new extensive menu in January 2018." The new menu will feature famous dishes from four regional Thai cuisines: Central, Northern, Northeastern and Southern. The Thai food experience in the city just gets better and better, thanks to Thai Direct.



Authentic Thai ingredients are not available at typical grocery stores or supermarkets. Thai Direct's beta meal kit ensures authentic Thai ingredients and seasonings, making cooking homemade Thai possible for everyone. Their insulated cold package keeps the ingredients fresh up to midnight on the delivery day.

Thai Direct: [www.thairect.co](http://www.thairect.co)



DITP  
Department of International Trade Promotion

THAI  
TRAVEL  
THAILAND  
www.thai.go.th

THAILAND  
www.thairect.co



# Health<sup>3</sup>

Making delicious meals with tofu  
is easier than you think



Safe & Fresh Aseptic Package

- ✓ All Natural / No Preservatives
- ✓ Non-Dairy
- ✓ Gluten Free
- ✓ Non-GMO Soybeans

No refrigeration  
required

Long shelf life



Visit our website for recipes, where to buy,  
and more information

Morinaga Nutritional Foods, Inc.

[www.morinaga.com](http://www.morinaga.com)



## Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and booze.  
\* Closed on Wed. if available to pick up

### GROCERY

**Midoriya**  
203 Broadway (bet. 11th & 12th St.)  
(718) 661-4600  
Japan

**Camacho Makinara West\***  
36 W. 34th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Camacho Makinara East\***  
125 E. 49th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Kitagiri & Co. Inc.\***  
2011 5th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**NIGATA\***  
11 E. 49th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Sansai Mart Midtown\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Han Ah Bess**  
36 W. 34th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Woojin**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Denso Sanchoku Village\***  
65 W. 34th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Japan Provision Deal**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Sansai Mart Astor Pl.\***  
45 W. 34th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**New Kam Hien, LLC\***  
203 Broadway (bet. 11th & 12th St.)  
(718) 661-4600  
Japan

**N Japanese Delicacies**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Rasata Wines\***  
45 W. 34th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Tokyo Mart\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Sansai Mart SoHo\***  
45 W. 34th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Midoriya\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Family Market\***  
26 E. 34th St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H & Y Marketplace**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Northern St.**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Northern Blvd.**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Union**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart W. 11th St. Park\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Woodside**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Sams-ga\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Tokyo Food\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H & Y Marketplace**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Grant Rock\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**New Japanese Foods\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Shin Nippon Do\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**DAISO**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Fuji Mart Scarsdale\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Hartsdale\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Kim Sam Foods\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**NIJYA Market\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Onizuka\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Fuji Fasaki**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H & Y Marketplace**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H & Y Marketplace**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Cherry H H**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Englewood**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Little Ferry**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart Ridgefield**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**H Mart New York\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**J-MART**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Midtown Marketplace\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Midtown Asia Market**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Tokyo Japanese Store**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**SAKE**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Garden Wines & Liquors\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Neasy Wai's**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Garden Wines & Liquors\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Master Wright\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Amakusa Wine & Spirits\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Berkman Liquors**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Landmark Wine\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**BLK Liquor**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Shin Sake Wine & Spirits**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**LE DU MINES**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Asahi Wines & Spirits**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**SABARA\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**St. Marks Wine and Liquor**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Warehouse Wines**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**East Village Wine**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**New York Wine Exchange**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Rasata Wines\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Greenwich Wine & Spirits\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**JAPANESE WHOLESALE**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Central Wine & Spirits, Ltd.**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Dean Trading Co., Inc.\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Pineview Trading**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**JFC International Inc.\***  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**NY Mutual Trading Inc.**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**PMW**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Wine of Japan Import, Inc.**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**Wine of Japan Import, Inc.**  
111 E. 33rd St. (bet. 3rd & 4th Ave.)  
(212) 675-8829  
Japan

**midoriya**  
japanese mini market

New Japanese Convenience Store in Williamsburg

open 7 days 10am-11pm

Just a two minute walk from Bedford Ave. subway station  
167 9th Street Brooklyn NY 11211 Tel. 718 599-4690

# Mixology Lab

To celebrate the start of the year 2018, let's try a homemade party cocktail with sake. Here, Mr. Takeshi Hashimoto, mixologist of B Flat, shares a recipe for a celebratory cocktail using seasonal fruit and jamon gyoza rolls, Shimbanshuru Jun.



## Shimbanshuru Jun

**Category:** Jamon Gyoza

**Origin of production:** Niigata Prefecture

**Rice milling rate:** 58%

**Rice variety:** Gohyakumangoku **Alcohol content:** 15%

**Bottle size:** 720 ml (24 oz)

**Features:** This smooth jamon gyoza boasts a round aroma from Gohyakumangoku rice and an elegant aroma with a clean finish. The name "Jun" means "pure", reminiscent of the crisp air of its home. Musakari City Best enjoyed chilled and slightly warmed.

Distributed by New York Mutual Trading, Inc.

## Miyao Sake Brewing Co., Ltd.



Established in 1813, Miyao Sake is situated in Musakari City, one of the best rice producing areas of Niigata Prefecture that cultivates a variety of quality sake rice. The brewery also taps into pristine underground water that flows from the Asahi mountains via the Mio moto River. Using outstanding rice and crystal clear water, the brewers at Miyao Sake dedicate themselves to brewing delicious sake. The cold, snowy climate also helps them to brew clear & soft sharp sake. They are best known for their Shimbanshuru brand, and there are two sales under the brand available in the U.S.

5-18 Kaminaricho Musakari Niigata Prefecture  
950-0103, Japan  
TEL: +81-954-62-6181  
[www.shimbanshuru.co.jp/english](http://www.shimbanshuru.co.jp/english)

## Fizzy Pear Cocktail with "Jun"

Cocktail recipe courtesy of Takeshi Hashimoto of B Flat

Sparkling drinks always promote a celebratory mood, and a fizzy cocktail is a must for a party. Mr. Hashimoto's recipe makes the most of the delicate taste of pear and its unique texture, which perfectly blends into elegant jamon gyoza sake: Shimbanshuru Jun. With a touch of carbonation from sparkling wine, you can also enjoy a mosaic-like texture on your palate. The pear compote used here is made by Mr. Hashimoto, by simmering white wine, sugar, lemon and spices such as star anise. "It is easy to make the compote at home, but if you think it's intimidating, you can always use a store-bought canned or jarred one," he says.

### Ingredients: Serves 1

1/8 pear compote, sliced (Can be substituted with store-bought canned or jarred pear compote) 3 tbsp Shimbanshuru Jun 1 tbsp lemon juice 2 tbsp compote syrup Sparkling wine to fill the glass

### Directions:

1. Process pear compote, sake and syrup in a blender.
2. Add lemon juice.
3. Pour it into a glass with ice cubes and gently fill it up with sparkling wine.



## B Flat

Mixed in Tokyo for a decade, B Flat has been a staple player in the New York bar scene. With an extensive original cocktail menu and a variety of creative dishes it is not simply a drink lovers' destination, but everyone's. Located in the basement of a building, the concourse of late bar jazz performances on Mondays, Wednesdays and Saturdays.



201 Drink St.  
Bar, White & Franklin Sts |  
New York, NY 10003  
TEL: 212.215.2530 | [bflat.nyc](http://bflat.nyc)

# Hearty Midwinter Dishes

DIG-IN AND WARM-UP WITH  
SPECIAL WINTER DISHES!

## Authentic Ramen in Scarsdale RAMEN MUSASHI

**Free Toppings**  
with a ramen bowl  
Midtown Champlain 102  
Tel: 914.261.2121



### RESTAURANT DATA

818 White Plains Rd.  
Westchester Plaza  
Scarsdale, NY 10583  
TEL: 914-472-1908  
www.ramenmusashi.com  
reservations  
Mon-Sun: 11:30 am-7:30 pm



Tucked in Fag Mart in Scarsdale, **Ramen Musashi** is a new ramen joint that offers a variety of authentic Japanese ramen at affordable prices. The heartiest ramen dish well warm you up this winter is the **Butterfly Spicy** featuring mild and flavorful soup crafted by blending two kinds of broth one made from chicken and the other from pork bone. The soup is kicked up with chili sauce and chili oil making you sweat from within. The noodles and simple toppings of chashu, kikyo (pickled red mustard), bamboo, and scallions perfectly match the robust soup. The restaurant was the Best of Westchester 2017 Food & Drink category in Westchester Magazine.

## Japanese "Craft" Curry CURRY-YA MIDTOWN

**Free Cheese  
Toppings** (Mon-Fri)  
Midtown Champlain 102  
Tel: 914-261-2121



### RESTAURANT DATA

644 3rd Ave.  
Tel: 914-261-2121  
New York, NY 10017  
Tel: 914-688-0700  
www.curry-ya.com  
Mon-Fri: 11 am-3:30 pm  
5-5:30 pm  
Sat: 12 pm-4 pm  
@



The third location of beloved **CURRY-YA** just opened in Midtown this fall. Their exquisite curry now is made by simmering chicken, beef, vegetables, fruits and a blend of spices for 6 hours, reminiscent of a Japanese home style curry for your winter treat. Try **Delicious Pork Kintu Curry** made with tender lean and flavorful Berkshire pork deep-fried to order. Another hearty menu item is **Sealed Curry Stamp**, squid, and scallops are seared first and then added to curry sauce for a mild and rounded taste. They recently introduced **Daily Special** offering **Curry of the Day** for \$2.50-\$3 cheaper than regular prices.

## Mega-Size Winter Ramen HIDE-CHAN RAMEN HELL'S KITCHEN

### RESTAURANT DATA

381 W 53rd St.  
3rd, 4th & 5th Ave  
New York, NY 10019  
TEL: 212-669-0368  
www.hidechanramen.com  
Mon-Wed: 12 pm-2:30 pm  
2:30-10 pm  
Thu-Fri: 12 pm-4:30 pm  
4:30-11 pm  
Sat: 12 pm-3pm & 3:30-11 pm  
Sun: 12 pm-9pm  
@



Delicious ramen lovers, bringin' **Hide-Chan Ramen Hell's Kitchen** is now offering more than fulling **Robo Megaton Ramen**. Only available at the Hell's Kitchen location, it boasts rich, full-bodied tonkotsu soup kicked up with melting lipid and ground garlic. Toppings are also more than plentiful, a big chunk of succulent pork two slices of charred roast pork, a boiled egg, and pick cabbage and bean sprouts. Extra thick noodles perfectly match up with the powerful toppings and broth satisfying your palate with every bite. You can eat it all by yourself, of course, but it is also a shareable treat for two.

## Soba Course with Delicacies

### SOBA TOTTO

**\$25 Coupon**  
For 3 adults or more  
Must pre-order by when  
order by 4:00pm Special Coupon



#### RESTAURANT DATA

211 E. 42nd St., 3rd Fl.  
(bet. 2nd & 3rd Aves.)  
New York, NY 10017  
TEL: 212-687-8233  
www.sobatotto.com  
Lunch Mon-Fri 11:45 am-2:30 pm  
Dinner Mon-Sat 5:30-11 pm  
Sun 5:30-10:30 pm  
Sat Mon-Sat 5:30-11 pm



Spoonfacing in yukata (grilled skewer) and soba (dinnerware included). **Soba Totto** has been loved for 10 years. Celebrating this milestone, they will offer the 10th Anniversary Special Course for only \$58 (including an appetizer plate (Hori Hori), tempura in house dashi gyoza and Kani Koba (sea urchin), yakitori plate (Shoyu) (bar), sea bream from Japan, and sea urchin from Mexico) yukata (dinnerware) and soba (dinnerware) with your choice of hot or cold soba noodles and dessert along with your choice of beer, sake or shochu. This special course, with an abundance of delicious is available from Jan. 6 until Feb. 28 (about the office, go to [www.sobatotto.com](http://www.sobatotto.com))

## Ramens Charge Your Energy

### YAMA RAMEN AND SUSHI BAR

**10% Off** Dinner or more  
Sat & Sun Jan. 11-2019  
Must purchase food with other items



#### RESTAURANT DATA

30 W. 45th St., 2nd Fl.  
(bet. 4th & 5th Aves.)  
New York, NY 10018  
TEL: 212-432-8881  
www.yamamen.com  
Mon-Fri 11 am-4 pm  
Sat-Sun 12 pm-11 pm



Conveniently located near Brooklyn (bet. 4th and 5th Avenues), **YAMA RAMEN and Sushi Bar** is a perfect shelter while sightseeing during the cold season. To warm your mind and body (rich and creamy), **Yamato Ramen** and spicy and hearty **Kancho Ramen** are recommended. The former highlights flavorful **tonkotsu** (pork bone) broth simmered for hours with bean-paste, satisfying your palate with a medley of umami-rich ingredients. The latter boasts potent **tonkotsu** broth, which can be substituted with chicken broth if you'd like, accompanied by kimchi and topped with spicy meat sauce. Get warmed, relaxed and cheer up at **YAMA**, this winter.

## Vegetarian Friendly Ramens

### TOTTO RAMEN NEXT DOOR

**One Free Drink**  
with purchase of Ramen  
Monday-Sunday 10:00-11:00pm  
Friday-Saturday 10:00-12:00am



#### RESTAURANT DATA

385 W. 53rd St.  
(bet. 5th & 6th Aves.)  
New York, NY 10019  
TEL: 212-688-1882  
www.tottoramen.com  
Mon-Fri 4:30-11 pm  
Sat-Sun 12 pm-11 pm  
Sat-Sun 12 pm-10 pm



Although **TOTTO RAMEN** has a One Free Drink as signature tonkotsu broth ramen, it also has an extensive variety of vegetarian friendly dishes including 6 types of vegetable ramen, try the unique **Shoyu Vegetable Ramen** this winter. It features flavorful tonkotsu broth accompanied with beef and topped with big chunks of vegetables and tempura pieces, gyoza (meat sauce), and miso soup. **Shoyu Ramen** is a must-try. If you want more body, you can add chicken meat (only \$2). If you still have room, accompany it with yuzu (fruit) **Shoyu** dish (only \$2 for \$5). You can choose a spicy version of the ramen as well.

# HAPPY NEW YEAR!

We look forward to everyone's visit!

Close Jan. 1st

## KATAGIRI

— JAPANESE GROCERY —

**234 E. 57th St. (bet. 2nd & 3rd Aves.) | TEL: 212.755.3556**  
**OPEN EARLY** 10am-10pm

**370 Lexington Ave., Ste. 810F (bet. 42nd & 43rd St.) | TEL: 917.472.7023**  
**OPEN EARLY** Mon-10pm (Mon-Fri) 10am-8pm (Sat-Sun & Holidays)



## Japanese Restaurant Guide

\$25 (tax & tip) for lunch (11 a.m. to 2 p.m.) or dinner (5 p.m. to 10 p.m.)

- Drive-thru Available
- Cafe/Juice Bar
- Bar
- Cocktails
- Family Dining
- Late Hours
- Reservations
- Private Dining
- Outdoor Seating
- Takeout

Chopsticks NY available to pick up

### Upper West

#### Upper West Gai Gai Curry

This great Japanese curry house serves up well-seasoned rice with your choice of toppings. To the house, family-friendly space, strong and tasty curry. This really is the Gai Gai Curry in a way and it's there. You will enjoy Japanese comfort food at market.

201st St. 12th St. (at Hudson)  
949-453-7700 www.gaiigaikurri.com

**Upper West Amamiya Pizzeria & Lounge**  
401 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Ben Miso**  
Four Seasons Pl., 10 Columbus St., 4th Fl.  
212-673-0402

**Upper West Gai**  
201 East 12th St. (at 12th St.)  
212-391-4141

**Upper West Hana**  
401 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Ichu Restaurant**  
50 W. 10th St. (at Washington St.)  
212-474-0228

**Upper West Joe Roman\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Joe Roman\***  
401 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Kizari**  
501 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Kizari**  
401 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Kusan Sushi**  
101 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Miso Sushi**  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Miso Oregon Cafe**  
401 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Miso**  
Four Seasons Pl., 10 Columbus St., 4th Fl.  
212-673-0402

**Upper West Matsui**  
401 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Message Amsterdam**  
401 Amsterdam Ave. 2nd Fl. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Nishi Hana\***  
201 East 12th St. (at 12th St.)  
212-474-0228

**Upper West Sushi Yasuda\***  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Sushi Pa 2**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Tansu**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Vee Sushi & Sake\***  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Yoko Kana**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Yoko Kana**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Yoko Kana**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Yoko Kana**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Yoko Kana**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Yoko Kana**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper West Yoko Kana**  
201 W. 10th St. (at Columbus St.)  
212-474-0228

### Upper East

**Upper East Aki Sushi**  
101 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper East AMURA**  
101 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper East A Noodle Sushi**  
101 W. 10th St. (at Columbus St.)  
212-474-0228

**Upper East CHOCCHIN**  
101 W. 10th St. (at Columbus St.)  
212-474-0228

## We started selling our products at ZAIYA

Our Hell's Kitchen location is now closed. Our products are now available at Zaiya Bakery, Inc. (212) 673-0402



**BROOKLYN BALL FACTORY** [www.BkBallFactory.com](http://www.BkBallFactory.com)  
downtown: 69 Cooper St. midtown: 18E, 41st St.

## TOTTO RAMEN

totto.com/ny  
@tottony

### MIDTOWN WEST

346 W. 12th St. (at 12th Ave & 10th Ave)  
New York, NY 10019  
212.693.2012

**MON-SAT** 11:30am - 10:30pm  
**SUN** 11:30am - 10:30pm

### HELL'S KITCHEN

444 W. 11th St. (at 11th Ave & 10th Ave)  
New York, NY 10019  
212.693.2012

**MON** 11:30am - 10:30pm  
**TUE-SAT** 11:30am - 10:30pm  
**SUN** 11:30am - 10:30pm

### MIDTOWN EAST

346 E. 12th St. (at 12th Ave & 10th Ave)  
New York, NY 10012  
212.693.2012

**MON-FRI** 11:30am - 10:30pm  
**SAT** 11:30am - 10:30pm  
**SUN** 11:30am - 10:30pm



日本人 料理



[illegible]

**You be the Judge.**  
**Can you taste the difference?**



**Sample Sashimi \$42**

**Sample Sushi \$40**  
 (7 pieces)

**Chef's Choice \$100**  
 Maguro, Salmon and Tuna 10 pieces

**The owner travels to the Tokyo Tsukiji Market in Japan every weekend to purchase our fresh seafood and sashimi.**

For party's in West Manhattan with the freshness and the price of our seafood.

**718-729-8253**  
 43-45 42nd St., Sunnyside, Queens  
 (Bet. Queens Blvd. & 43rd Ave.)  
 3 minutes from 40th St Station on 7 train

**竹寿司 Takesushi**  
 100% Japanese Restaurant

**Midtown West**

**GO-GO GURNEY®**



This highly successful line of American-made wheelchairs is the only truly specialty wheelchair. They also feature the only line of chairs with built-in shock absorbers that can be removed. Get the opportunity to sell Midtown West wheelchairs for yourself or your business. **Call today!**

**TONY WILSON, Inc.** (see pg. 80 sidebar)  
 713-262-9500, www.go-gogurney.com

<b>Midtown West</b> 214-463-6100 (see 10th Ave.) 214-495-4288	<b>Al's Sashis</b> 636-6111 L	<b>Midtown West</b> 409-440-0100 (see 10th Ave.) 714-224-0000	<b>Kris</b> 636-6111 L
<b>Midtown West</b> 409-440-0100 (see 10th Ave.) 214-687-0266	<b>Breakhouse</b> 636-6111 L	<b>Midtown West</b> 409-440-0100 (see 10th Ave.) 214-687-0266	<b>Mary Sashis*</b> 636-6111 L







<b>GoCurry</b> <b>Sauze Bar Sautou</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Shake-Taste*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Subsaya*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Sevens East Village*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Sauze Gogo</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Takeback/East Village</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Ukino West*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Ugogari</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Village Yelinka</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Yelinka West*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Yelinka Taiside*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Yuko Restaurant</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Zen-6*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>GoCurry</b> <b>Zen-6*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	

<b>GoCurry</b> <b>ZENGO-YA</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Manhattan</b>	
<b>Lower Mid</b> <b>GO GO CURRY*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Kan Kama</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Kan Kama</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Ayane Rensu*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Ayane</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Bento Nouveau*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Cafe 40</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Goa Rensu</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Japanese Curry Genoa</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	

<b>Lower Mid</b> <b>Kajira</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>KORIMALLA</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Motus</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>NV Sushi Ka</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Quickly Shake Shake</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Rabbit House</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Rensu Rensu</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Soy</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Sushiro</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>SushiShi</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Yakitori Taro</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Lower Mid</b> <b>Yagasaki</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b>	
<b>Tribeca</b> <b>Acacia</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	

<b>Tribeca</b> <b>B Plan</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>Bruststroke</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>NOLIA*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>NORI DOWNOWN</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>NORI NEXT DOOR</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>Shigure*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>Sushi Akaba</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>Takeback/Tribeca*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Tribeca</b> <b>Zen-6*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Soho</b>	
<b>Soho</b> <b>Blue Ribbon Sushi</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Soho</b> <b>Frankie</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Soho</b> <b>Omce</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	
<b>Soho</b> <b>Souze Sate*</b>	
201 E. 75th St. Apt. 415 N.Y.C.	\$20K
201-621-4323	

**Go! Go! CURRY!**

**Franchise opportunity is now available**

**gogocurryfranchise.com**

**USA**

**facebook**

**instagram**

**twitter**

**CURRY-YA MIDTOWN**

**GRAND OPEN**

**Try Our Daily LUNCH SPECIAL**

**644 Second Ave. NYC 10017**  
**(on 4th St.) 446.462.7788**  
**NYC.CURRY-YA.COM**

## Brooklyn

### Brooklyn

### Somerset Pops

It's a gourmet, it's all. Somerset Pops is their fabulous, fine, fully famous. Rich, juicy, succulent, succulent, succulent. First by name, but quality and taste will make you realize, and you'll be a fan for life.

22 West St. (at Canal St.) Manhattan, NY 10013-1211

### Brooklyn

### Lox R'

68 E. 1st St. (at Ave. B) Brooklyn, NY 11211-2102

### Brooklyn

### Ami Sashimi

143 Manhattan St. (at Canal St.) Brooklyn, NY 11211-2102

### Brooklyn

### Bora

222 Canal St. (at Manhattan St.) Brooklyn, NY 11211-2102

### Brooklyn

### Fushimi Japanese Cuisine

6916 Ave. C (at Ave. D) Brooklyn, NY 11211-2102

### Brooklyn

### Queens

25 West St. (at Canal St.) Brooklyn, NY 11211-2102

### Brooklyn

### Goshi

221 Bedford St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Nihon Japanese Restaurant

301 New York St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### ICHIBAN NY Brooklyn

214 Avenue C (at Ave. D) Brooklyn, NY 11211-2102

### Brooklyn

### Iron Chef House

62 Canal St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### IZAKAYA de SMITH

148 Ave. C (at Ave. D) Brooklyn, NY 11211-2102

### Brooklyn

### Ki Sushi

121 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### KOGANE RAMEN

21 West St. (at Canal St.) Brooklyn, NY 11211-2102

### Brooklyn

### Mizu

314 Bedford St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Noriko Ramen

221 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Obanaya

100 Bedford St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Osaka

221 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Ohana Restaurant

71 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### OZU

21 Canal St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Ramen Sanyouya

201 Bedford St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### SALT & CHARCOAL

171 Canal St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Somerset Miso

201 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### Somerset Pops

214 Avenue C (at Ave. D) Brooklyn, NY 11211-2102

### Brooklyn

### Sushi Kaburi

221 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Brooklyn

### WASAN

441 Avenue C (at Ave. D) Brooklyn, NY 11211-2102

### Queens

### Zenbachi

214 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Ajisan Ramen

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### AMYOUSHI

4712 Broadway St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Ginopole

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### gowasabi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Hanji Ramen & Izakaya

101 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Nihon Japanese Restaurant

301 New York St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Hinomoto Ramen

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### KATSUNO

101 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Kushi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Mizu Sashimi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Pink Nori

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Ramen Okashi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### SUSHI ISLAND

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Sushi Yama

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Takasushi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Tsuki Sashimi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Queens

### Wabara Sushi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

## Long Island

### Long Island

### Restaurant Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Long Island

### Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Long Island

### Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Long Island

### Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Long Island

### Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Long Island

### Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Long Island

### Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

### Long Island

### Yamaguchi

301 West St. (at Ave. C) Brooklyn, NY 11211-2102

WE'RE NOW OPEN FOR **BRUNCH**



**Mon - Fri: 5-6pm  
Sat & Sun: 3-5pm**

**Only \$9.95**

### Early Bird Special

Mon-Fri 5-6pm  
Sat & Sun 3-5pm  
Short rib, White rice, Miso Soup or Salad, and Ice Cream

**\$9.95**

### Happy Hour

Mon-Fri 5-7pm  
Sat & Sun 3-7pm  
Kiri Duff Beer \$2.50  
Pitcher \$9.50  
Large Hot Sake \$8.00

**YAKINIKU WEST**

218 E. 9th St.  
212-979-9238

**DAILY SPECIAL**

**TOGO BOWL**

**お持ち帰り丼**

(with a side of Sobu-yu Soup)

**\$10 (cash only)**

**LUNCH ONLY**

**SOBA TOTTO**

212-697-7390  
info@togo.com | @togofoodie  
212 East 43rd St. New York, NY 10017

<b>Long Island</b>	<b>Musumi Restaurant*</b>
7801 Northern Blvd. 516-243-2899	60-05 25th St. RF 11037 \$25 (M-F) \$30 (S)
<b>Long Island</b>	<b>Nagachino</b>
24-11 Avenue C 516-364-0382	Jamaica 11110 \$25 (M-F) \$30 (S)
<b>Long Island</b>	<b>San Restaurant*</b>
25 Main St., Say Water NY 11781 \$45 (M-F)	
<b>Long Island</b>	<b>Shiro of Japan*</b>
401 Bedford St. Sayville NY 11714 516-533-4735	25 Main St. Say Water NY 11781 \$25 (M-F) \$30 (S)
<b>Long Island</b>	<b>Toku Sashimi</b>
671 Commack Rd. Shirley NY 11960 516-474-0283	\$25 (M-F) \$30 (S)
<b>Long Island</b>	<b>Tunga</b>
136 Jct 25a Syc. Commack NY 11703 516-282-1718	\$25 (M-F) \$30 (S)
<b>Long Island</b>	<b>Yuki's Palate Yoo*</b>
121 Main St. Merrick NY 11566 516-471-5159	\$25 (M-F) \$30 (S)

## Westchester

<b>Westchester</b>	<b>Azusa Teriyaki*</b>
25 Main St. Elmsford NY 10523 914-328-0731	25 Main St. Elmsford NY 10523 \$25 (M-F) \$30 (S)
<b>Westchester</b>	<b>Oyo-Kab*</b>
103 Main St. White Plains NY 10601 914-354-7759	103 Main St. White Plains NY 10601 \$40 (M-F) \$45 (S)
<b>Westchester</b>	<b>Hajime*</b>
303 Bedford Ave. Roseton NY 11559 516-777-1543	\$25 (M-F) \$30 (S)
<b>Westchester</b>	<b>Kaito*</b>
21740 Ave. Tuckahoe NY 10706 914-287-1736	\$25 (M-F) \$30 (S)
<b>Westchester</b>	<b>Mekongpa</b>
61 Court St. White Plains NY 10601 914-946-3112	\$6 (M-F) \$7 (S)
<b>Westchester</b>	<b>Momiji*</b>
211 Bedford Ave. Roseton NY 11559 516-777-1555	\$25 (M-F) \$30 (S)

<b>Westchester</b>	<b>Noda*</b>
230 North St. White Plains NY 10601 914-313-2896	230 North St. White Plains NY 10601 \$25 (M-F) \$30 (S)
<b>Westchester</b>	<b>RAMEN MUSASHI*</b>
474 Arden Ave. Roseton NY 11559 516-422-1685	474 Arden Ave. Roseton NY 11559 \$25 (M-F) \$30 (S)
<b>Westchester</b>	<b>Rao N. Ramen 3rd*</b>
1400 Bedford Ave. Roseton NY 11559 516-289-5599	1400 Bedford Ave. Roseton NY 11559 \$25 (M-F) \$30 (S)
<b>Westchester</b>	<b>Suzuki Restaurant*</b>
170 Ave. Main St. Roseton NY 11559 516-422-0272	170 Ave. Main St. Roseton NY 11559 \$25 (M-F) \$30 (S)

## New Jersey

<b>New Jersey</b>	<b>Asahi Japanese</b>
1400 Main St. Jersey City NJ 07310 201-524-6112	1400 Main St. Jersey City NJ 07310 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Daimeets</b>
110 Main St. Montclair NJ 07042 908-251-7999	110 Main St. Montclair NJ 07042 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Honda Sushi</b>
611 Market St. Freeport NJ 08029 201-969-4155	611 Market St. Freeport NJ 08029 \$15 (M-F) \$20 (S)
<b>New Jersey</b>	<b>Honda Sushi &amp; BBQ*</b>
230 Grand Ave. Lodi NJ 08858 201-452-4380	230 Grand Ave. Lodi NJ 08858 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Huge Edo-Ten Ramen*</b>
2200 Garden Ave. Avenel NJ 07001 201-481-1481	2200 Garden Ave. Avenel NJ 07001 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Huachu Lounge*</b>
615 Avenue St. T.R. Jr. Rd. NJ 07022 201-281-9379	615 Avenue St. T.R. Jr. Rd. NJ 07022 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Ichu Umi Restaurant</b>
287 Montross St. Edison NJ 08837 732-584-7755	287 Montross St. Edison NJ 08837 \$30 (M-F) \$35 (S)
<b>New Jersey</b>	<b>Juncho Restaurant</b>
100 Cedar St. Newark NJ 07102 732-452-0881	100 Cedar St. Newark NJ 07102 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Kasumi*</b>
761 Palisades Ave. Clifton Park NJ 07013 201-676-6385	761 Palisades Ave. Clifton Park NJ 07013 \$25 (M-F) \$30 (S)

<b>New Jersey</b>	<b>Konogashi-ten*</b>
501 West St. Jersey City NJ 07310 201-524-6150	501 West St. Jersey City NJ 07310 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Karaoke corner</b>
691 Gange St. Clarks Park NJ 07033 201-954-4703	691 Gange St. Clarks Park NJ 07033 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Kyushu Sashimi*</b>
230 Terrace Ave. Wallington NJ 07627 201-253-7558	230 Terrace Ave. Wallington NJ 07627 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Mama Sushi &amp; Grill</b>
111 St. Albans Rd. Aberdeen NJ 07017 201-454-8317	111 St. Albans Rd. Aberdeen NJ 07017 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Momiji Sashimi*</b>
1230 North Ave. Jersey City NJ 07310 201-452-4111	1230 North Ave. Jersey City NJ 07310 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Musumi Restaurant*</b>
201 Springfield Ave. Sayreville NJ 08859 201-659-5142	201 Springfield Ave. Sayreville NJ 08859 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Nagasaki Sashimi*</b>
1 Garden Plaza St. Newark NJ 07102 908-415-1481	1 Garden Plaza St. Newark NJ 07102 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Ozu Foods</b>
136 Union St. Jersey City NJ 07310 201-276-0283	136 Union St. Jersey City NJ 07310 \$6 (M-F) \$7 (S)

<b>New Jersey</b>	<b>Ramen Setagaya</b>
293 Main St. Fort Lee NJ 07024 201-686-4733	293 Main St. Fort Lee NJ 07024 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Sashimi (Mitsuo)</b>
900 East St. Englewood NJ 07033 201-954-1904	900 East St. Englewood NJ 07033 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Tando Sashimi</b>
1010 North Ave. Jersey City NJ 07310 201-587-5853	1010 North Ave. Jersey City NJ 07310 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Yakitori 20</b>
202 2nd St. Secaucus NJ 07094 201-452-4755	202 2nd St. Secaucus NJ 07094 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Yamaguchi Restaurant*</b>
1230 Montross Ave. Fort Lee NJ 07024 201-355-9441	1230 Montross Ave. Fort Lee NJ 07024 \$25 (M-F) \$30 (S)
<b>New Jersey</b>	<b>Yumi</b>
1330 Spring Ave. Sayreville NJ 08859 732-571-3811	1330 Spring Ave. Sayreville NJ 08859 \$45 (M-F) \$50 (S)

## CAFE

<b>Upper West</b>	<b>Beard Papa's Upper W</b>
2107 Broadway St. NYC 10019 212-769-3175	2107 Broadway St. NYC 10019 \$10 (M-F) \$12 (S)



**YAMA RAMEN**  
Family & Community

**TONKOTSU RAMEN**

212-150-3211 / 212-552-5481  
107 St. Marks St. 2nd Fl. (bet. E 10th & Ave.)  
Order Online @ [www.yamaramen.com](http://www.yamaramen.com)



**Japanese mama's home style cooking**

**Uminole**

18 E. 2nd St. (bet. 1st & 2nd Ave.)  
944-624-1113 / 1st Fl. (bet. 1st & 2nd Ave.)  
[www.uminole.com](http://www.uminole.com)





**RAMEN SETAGAYA**  
EAST VILLAGE St. Marks | E 10th Ave. | FORT LEE

**TAN TAN TSUKEMEN**

AVAILABLE AT  
\$1.99 (M-F) & \$2.99 (S)

**Now Hiring!** Kitchen Staffs at St. Marks and Fort Lee  
For details: 212-317-7959 (Ayano)





## 2018 Freshness at '90s Prices at this Classic Joint



Since opening 27 years ago, Takahachi on Ave. A has grown into one of New York City's great steakhouses of Japanese cuisine. The restaurant is unmistakably one of the most essential neighborhood joints in the East Village, thanks to its enjoyable atmosphere, always style bites, and some of the most reasonable sushi you will find anywhere. True World Foods' decades long relationship with Takahachi is a reminder that high quality and consistency promises a long career in the ever-growing landscape of sushi restaurants of all kinds.

Headed by Chef Jack Hwang, better known to his regulars as 'Chef Jack', Takahachi is a rare find not only because of its longevity, but also because of its loyal community. Generations of diners have stretched their boundaries and palates, exploring rolls, graduating to nigiri, and opening their minds to more 'exotic' cuts. And they keep coming back, sometimes 5 times a week. Prices haven't changed much since the beginning either, and diners can feast on *Sushi Deluxe* or *Sashimi Deluxe* for \$21.50 or 24.50 respectively. And even the ever ubiquitous *California Roll* – made with real crab meat, not the typical fake kind – is still only \$6.

Founder Hiroyuki Takahashi and Chef Jack have valued the spreading of Japanese food culture above making a profit, but don't for a moment underestimate the sushi. Every piece of fish is of the highest quality, from the virkingly well balanced Chef's Special Sushi (a trio of perfected tuna, salmon and yellowtail nigiri) to the toothsome *Kompachi Sashimi*. How do they do this? According to Chef Jack, it's thanks to having a consistent fish supplier that understands them – thus, they are able to stay efficient, order only what they need, and keep prices the way they want.

"With True World Foods, there are no surprises. Whatever is happening, whether it is the late night order or the rare emergency, they are always here to take care of it, no matter what day it is," he said, beaming. "They send me exactly what I need, no more, no less, which allows for less waste, better consistency, and keeps things at the quality I want to pass along to my customers."

With restaurants like Takahachi still going strong, history continues to show that the future of sushi will always be bright, and at its best, will always involve True World Foods.



Chef Jack's Special Sushi (left) and the Kompachi Sashimi (above) are only a week or a seasoned master.



Freshness and quality (right) extend to previous conditions (and ready to elevate your roll prices).



Chef Jack in action, his congeniality really makes the experience of eating here that much more special.

**Takahachi East Village**  
85 Avenue A (bet. 6th & 8th Sts.)  
New York, NY 10009  
TEL: 212-505-0534  
www.takahachi.net



**True World  
FOODS**

About True World Foods

Dedicated to providing our customers the highest quality fresh and frozen products everyday!

32-04 Papeet Plaza, Elizabeth NJ 07208  
TEL: 908-255-9595  
www.trueworldfoods.com / info@trueworldfoods.com



## Other Asian Restaurant Guide

\$\$\$ American-style Chinese cuisine and a full bar in a modern setting

- Table & Seating
- Open Bar
- Delivery
- Family Dining
- Takeout
- Happy Hour
- Outdoor Seating

Chopsticks is available to go up

### CHINESE

**Upper West** **Legend 72**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Upper West** **Others**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown West** **China Grill**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown West** **King Chinese Restaurant**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown West** **Super Noodle Bar**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **House Bistro**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Human House**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **The Cottage\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Dumpling Man\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Dumpling Sampling**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Xin's Famous Foods**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Wing Kitchen**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Buddha's Kitchen**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Golden Dragon\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Shanghai Casino\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **East Wind Search Shop\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Hanulog Yuh Restaurant**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Fortune Cuisine**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

### KOREAN

**Midtown East** **BamBam**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Choi's Kitchen**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Danji**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Heejae**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Cho Dong Gai**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Don's Kitchen\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Frontier Vegan Cafe**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Gosomom**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **HANBAT\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Hyu Dong Suk\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **KRISTALLELLI**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Mosque\***  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Sun's Kitchen**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Shin's**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Wang's**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Do Hwa**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Bon Chae**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Don's Kitchen**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

**Midtown East** **Ken**  
121 W. 10th St. (bet. 5th & 6th Ave.) 212-682-4786

# Extra Large Soup Dumpling

Rich & Tender Food Safety Guaranteed!



Pork broth is reduced for 3 to 6 hours with crab meat, shrimp, and traditional soup dumpling ingredients to make the filling. We never add MSG! Plenty of collagen!

## DRUNKEN DUMPLING 醉餃

337 FIRST AVENUE (BET. 8TH AND 9TH STREETS)  
SUN-THU 12PM-12PM FRI-SAT 12PM-12AM 212-562-8662

<b>Broadway</b>	<b>Okushi</b>
138 Broad St. (bet. Canal & North Ave.)	\$25 L
201-529-1021	
<b>Manhattan</b>	<b>Kalbi House</b>
210 Canal Ave. 7th Fl. (bet. 3rd St.)	\$25 L
201-529-1021	
<b>Manhattan</b>	<b>Daeng Chae Hong*</b>
141 Ave. C, 1st Fl. (bet. 1st St.)	\$15 L
201-529-1021	
<b>Manhattan</b>	<b>Daeng Chae Hong*</b>
141 Ave. C, 1st Fl. (bet. 1st St.)	\$15 L
201-529-1021	
<b>Manhattan</b>	<b>Daeng Chae Hong*</b>
141 Ave. C, 1st Fl. (bet. 1st St.)	\$15 L
201-529-1021	
<b>Manhattan</b>	<b>Daeng Chae Hong*</b>
141 Ave. C, 1st Fl. (bet. 1st St.)	\$15 L
201-529-1021	
<b>Manhattan</b>	<b>Daeng Chae Hong*</b>
141 Ave. C, 1st Fl. (bet. 1st St.)	\$15 L
201-529-1021	

<b>Upper East</b>	<b>Spice</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Yum Yum</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Yum Yum</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Yum Yum</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Yum Yum</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Yum Yum</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	

<b>Midtown East</b>	<b>OBAG</b>
201-529-1021	\$25 L
201-529-1021	
<b>Midtown East</b>	<b>SINCE</b>
201-529-1021	\$25 L
201-529-1021	
<b>Midtown East</b>	<b>Sinclair 2 Times*</b>
201-529-1021	\$25 L
201-529-1021	
<b>Midtown East</b>	<b>Chae Thai Kitchen</b>
201-529-1021	\$25 L
201-529-1021	
<b>Midtown East</b>	<b>Sinclair 2 Times*</b>
201-529-1021	\$25 L
201-529-1021	
<b>Midtown East</b>	<b>Sinclair 2 Times*</b>
201-529-1021	\$25 L
201-529-1021	
<b>Midtown East</b>	<b>Sinclair 2 Times*</b>
201-529-1021	\$25 L
201-529-1021	
<b>Midtown East</b>	<b>Sinclair 2 Times*</b>
201-529-1021	\$25 L
201-529-1021	

<b>Queens</b>	<b>Spice</b>
400 1st Ave. (bet. 1st & 2nd St.)	\$25 L
201-529-1021	
<b>Queens</b>	<b>Absolute Thai Home</b>
400 1st Ave. (bet. 1st & 2nd St.)	\$25 L
201-529-1021	
<b>Queens</b>	<b>Absolute Thai Home</b>
400 1st Ave. (bet. 1st & 2nd St.)	\$25 L
201-529-1021	
<b>Queens</b>	<b>Absolute Thai Home</b>
400 1st Ave. (bet. 1st & 2nd St.)	\$25 L
201-529-1021	
<b>Queens</b>	<b>Absolute Thai Home</b>
400 1st Ave. (bet. 1st & 2nd St.)	\$25 L
201-529-1021	
<b>Queens</b>	<b>Absolute Thai Home</b>
400 1st Ave. (bet. 1st & 2nd St.)	\$25 L
201-529-1021	

<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	

<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	

<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	

<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	
<b>Upper East</b>	<b>Land Thai Kitchen</b>
100 E. 10th St. (bet. 10th & 11th St.)	\$25 L
201-529-1021	



**Pongsri**  
THAI RESTAURANT

**THE BEST AUTHENTIC THAI RESTAURANT**

Recommended by  
THEATRE WEEK  
NEW YORK TIMES ★★  
ZAGAT



**Two Convenient Locations**  
OPEN 7 DAYS 11:30am-11:30pm

**Chinatown**  
106 Spring St.  
(corner of Spring St.)  
212-349-3132

**Theater District**  
244 W. 48th St.  
(bet. 4th Ave & Broadway)  
212-562-3392



**Ding Times Square**  
THAI RESTAURANT

**THE BEST AUTHENTIC THAI RESTAURANT**

Recommended by  
THEATRE WEEK  
NEW YORK TIMES ★★  
ZAGAT



**Two Convenient Locations**  
OPEN 7 DAYS 11:30am-11:30pm

**Chinatown**  
106 Spring St.  
(corner of Spring St.)  
212-349-3132

**Theater District**  
244 W. 48th St.  
(bet. 4th Ave & Broadway)  
212-562-3392

# Beauty & Health Tricks

## VOL.8: SAY GOODBYE TO WINTER DRY HAIR

During the cold winter in New York, we often suffer from dry hair, static electricity and extra dandruff! To prevent these problems, Chopsticks NY consulted Ms. Tomoko Shimizu, hair stylist and owner of Tomoko Shizu Hair Salon.

"To prevent static electricity and dryness, I recommend applying a hair oil after shampoo and conditioning, on wet hair, to moisturize and repair," she says. There are many different types of oil available, but she suggests using a light type of hair oil, serum or leave-in treatment. So, when buying it, don't forget to try a sample in-store and find the right one for you. "Also, rose water is great for moisturizing your hair. Dilute store-bought rose water and make 10% solution, and spray over your hair. Rose water is good for your skin as well, so you can carry it with you and spray it on your face and hair in the office."

Even if you use the same shampoo and follow your usual hair washing routine, some of you may find dandruff during the winter time due to the dry environment. In that case, she recommends trying a shampoo which is made for scalp care. "You can do deep cleansing by using scalp care shampoo, but if you still have troubles, it's better to go to a salon to receive a head spa. It is very good for those who worry about hair loss as well," she says.

"But the simplest and most important thing for preventing dryness in winter is to shampoo with lukewarm water, not hot, and to dry your hair with a dryer before going to bed," she advises.



Miss Tomoko Shimizu applying oil to very light, smooth, permeable hair has very subtle to achieve soft hair. The amount of the size of a coin is enough to apply to all of your hair.

Placenta is a series of scalp care products developed by extracting botanical extracts from placenta and natural healthy hair oils. (left, scalp shampoo, scalp treatment and leave-in body moisturizer).



### Tomoko Shizu Hair Salon

Founded by hair stylist, Tomoko Shizu, the salon opened its doors on the Upper East Side in 2005. Its high quality service is well-reviewed, making it open its second location in Chelsea on 14th Street, 111 E. 23rd St., New York, NY 10010. Tel: 212-337-4839, 226 NE 14th St., Lower East Side, New York, NY 10003 Tel: 646-438-9337 | [www.tomokoshizu.com](http://www.tomokoshizu.com)



**Spa Karen NY**  
www.spakarennyc.com

A knowledge and experience in natural medicine treatment every client has a healthy body and provides the best treatment option.

all services  
ALL NEW  
Extraneous  
Deep Pore  
Cleansing  
20% off  
\$76 (tax) \$59 (tax)  
WINTER SPECIAL  
Deep Pore Cleansing & Microdermabrasion  
\$99 (tax) \$76 (tax) 10% off for New  
15 W. 4th St. 10th Fl. New York, NY 10011  
Mon-Fri 10am-8pm Sat & Sun 10am-6pm  
Reservations required  
Call 212-254-1111 for details

**KATSUKO SALON**

katsukosalon.com

**HAI SALON GARDEN**  
Rice Town

212 647 9303

573 River St. 11th Floor New York, NY 10014  
reservations: 1-800-888-8888  
www.hai-salon.com

**YO-C SALON**

**ALL SERVICES 20% OFF**

\*Valid thru January 31st \*Reservations required  
\*New customers only

315 East 5th Street, New York, NY 10003  
212-339-8335 | [www.yo-csalon.com](http://www.yo-csalon.com) | [www.yo-csalon.com](http://www.yo-csalon.com)

**RH PLUS SALON**

808 3rd Ave. 2FL. (bet. 40th & 50th St.)  
212-644-8058 | [www.rhplussalon.com](http://www.rhplussalon.com)  
Mon-Fri 10am-8pm  
Sat & Sun 10am-7pm





# MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

## Vol. 78 - MONO of the month

### Kashoen 1883 Cosmetic Brushes

Precisely drawn eye lines and lip lines, smooth and beautiful gradations of eye shadow and cheek blush, natural-looking brows, and flawless coverage from liquid foundations—today cosmetic brushes are needed more than ever to make your makeup look perfect. It's finally time to be inspired by Japanese luxury brush company Kashoen 1883, which offers an array of carefully crafted tools for the adroit contour queen or the cosmetic connoisseur.

Established in 1883 in the Kansai region of Heiseima Prefecture, a mecca for brushes, Kashoen originally intended to create Japanese calligraphy brushes. Like many other brush manufacturers at the time, the second-generation president of the company was a visionary who developed high-quality, artisanal cosmetic brushes for the first time in the region in the early 20th century. The company has grown into the leading cosmetic brush brand not only domestically but for the international market as well, and today it offers the gift of splendid beauty through the timeless treasures of apolent craftsmanship and materials.

Kashoen's cosmetic brushes are made by hand, going through as many as 50 processes from start to finish. The virgin, uncut animal hairs are laid on a stand to help sculpt, develop, and highlight specific features, with a thick, decorative Japanese lacquered handle assisting in technical skill and application. The precious Kashoen cosmetic brushes are now available in New York at the Japanese concept store Wako. It carries three premium sets of brushes and individually sold brushes, all made by utilizing the bestness of different animal hair for various finishes and gradations on the face, lips, and eyes.

The waxy texture of the gas-lax finishing brush, along with the powder and cheek brushes, creates a light, powder-y soft facial surface, with ease-of-use from the brush's thick handle. Kashoen's highlight and eye shadow brushes are made up of soft and yielding squirrel hair, helping to produce an impression of dimension through light strokes when used along strategic areas.

For moderate hardness, the set also includes eye shadow, eye definer and lip brushes which are made from weasel hair. This has texture is ideal for outlining, smudging, and has finishes. The weasel eye shadow brush can replace a conventional eyeliner applicator, thanks in part to its easily adjustable angle and exactness. A small, flat posuon water badger hair eyebrow brush is the perfect asset in drawing in strands, ideal eyebrows, usually in one careful stroke.

Good things come in small packages and this is especially true of Kashoen's smallest cosmetic brush tool, a multi-use nylon spiral brush perfect for applying mascara to lower and inner lashes, removing clumps of mascara from hard-to-reach lash hairs, and for blending cosmetic colors.

For those who are particular about makeup and enjoy never-ending beauty exploration, Kashoen 1883's series of cosmetic brushes are the perfect products to complete your makeup tool box.

**Kashoen 1883**  
www.kashoen.jp (Japanese only) | @Kashoen-US  
**WAKO Shop**  
(Midtown location)  
1575 5th Ave., 10th Floor (between 14th & 15th)  
New York, NY 10016 | TEL: 988-666-6254  
(Sales location)  
33 Spring St., New York, NY 10012  
TEL: 988-623-6400 | www.wako-pyrex.com



Established in Heiseima in 1883, Kashoen originally made Japanese calligraphy brushes but today creates luxurious cosmetic tools created by making weasel, dog, rabbit, and badger cosmetics.



These eyes are used as a stand to help sculpt, develop, and highlight specific features.

Kashoen also offers a facial cleansing brush that helps build strong skin while easily deepening facial pores.



Kashoen's cosmetic brush set is an excellent gift, with the option to purchase a sizeable leather case.





# Slowing Down with Shodo



When I lived in Kyoto, I got a little taste of several traditional Japanese art forms, but shodo (Japanese calligraphy) always seemed somewhat esoteric—both in terms of creating and appreciating it—likely in large part because of my lack of Japanese literacy. When Chesham NJ invited me to take a shodo class at the Japan Society with calligraphy master Mr. Tetsuo Takemori (Master Boku), I was excited at the prospect. But, as I learned in the class, excitement isn't the best approach to shodo. Rather, shodo is about slowing down and having your mind and body work in unison.

Mr. Takemori began by introducing me to the Four Treasures of the Study: a brush, an inkstone, paper, and an inkstone. He showed me how to dip the stick into water and gently and slowly grind it on the inkstone to make dark black ink. He emphasized that the process was not to be rushed, saying that its main purpose was to "take your mind down and to prepare for the work of the day."

Mr. Takemori then demonstrated correct shodo posture, showing me how to hold the brush upright and move my body along with the brush as I write. According to Mr. Takemori, "everything starts from the point of the brush." Beginner and advanced students alike began the day by making lines, which

"really helps to build up your focusing concentration" and leaves you with "your hand warmed up and your mind clear." After I made my series of lines, Mr. Takemori wrote the karyu for "matsu" (mistletoe) and showed me the series of strokes which I did my best to copy. He then wrote an easier character, *ku*, which means "emptiness."

The other students in the class—artists, retirees, people who studied shodo as children in Japan—measurably worked on their own pieces at their own pace, using calligraphy by Japanese masters as a guide while Mr. Takemori provided feedback. I asked Mr. Takemori whether the process was as important as the result, and he replied that, in fact, the process was more important than the result, that one's motivation—what theme you choose for your calligraphy—was most important. As Mr. Takemori says, "Everyone has their own reason for coming here—out there, life is not always easy. People just come here and do a simple thing, get tuned up, and adjust their balance—mind and body life is very creative and very relaxing and healing mentally."

— Reported by Kate Williamson

**Japan Society**  
233 E. 47th St., New York, NY 10017 | TEL: 212-754-1200  
[www.japansociety.org/ny/nyshodo](http://www.japansociety.org/ny/nyshodo)



Grinding the ink was remarkably soothing and relaxing, and the ink had a special fragrance to it.



Mr. Takemori demonstrates the correct posture for writing shodo, showing how to hold the brush and how to write.



Working on my own piece, I was left to my own devices, and this was a good thing.



I copied the character for 'Moon' (月) and 'Sky' (空) and was 'satisfied' with my first attempt.



Examples of students' calligraphy hang in the hallway outside the classroom, per Japan Society's request.



## School Guide

The following is a list of schools where you can learn Japanese culture.  
 ◆ Checkable if available to check in.

### LANGUAGE

#### Midtown East Hills Learning

Hills Learning is a fully accredited school of New York that special in online language instruction. They have small group classes and online lessons which are identical with in-person classes. Classes are available for Japanese, Korean, Chinese and Thai.  
 8171 34250 (Midtown East, NY)  
 212 714-2074 www.hillslanguage.com

Upper West **French Academy**  
 1875 34th St. (bet. 34th St. & 35th St.)  
 212 665-4325

Upper West **Japan ICU Foundation**  
 401 Second St. #401 bet. 19th St. & 20th St.  
 212 475-2289

Upper West **Yoda Tree Hall**  
 301 Denham Ave. (bet. 14th St. & 15th St.)  
 212 475-4291

Midtown West **The Japan-Gal Japan Foundation NY**  
 146 W. 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

Midtown West **NY Japanese Language**  
 217 W. 36th St. #415 (bet. 36th St. & 37th St.)  
 800 965-9171

Midtown West **Amity Language Institute\***  
 121 E. 49th St. #102 (bet. 49th St. & 50th St.)  
 212 475-4294

Midtown East **ABC Language Institute, Inc.\***  
 360 10th Ave. (bet. 10th St. & 11th St.)  
 212 475 2833

Midtown East **Japan Society**  
 223 E. 47th St. (bet. 47th St. & 48th St.)  
 212 475 2123

Midtown East **Remnant New York**  
 211 E. 49th St. 15th Fl. (bet. 49th St. & 50th St.)  
 212 475 4036

Chelsea **ABC Language Exchange\***  
 146 W. 26th St. #107 (bet. 26th St. & 27th St.)  
 212 463 7896

Chelsea **Tenji**  
 454 W. 108th St. (bet. 107th St. & 109th St.)  
 212 715 2002

West Village **NYU-SCPS**  
 117 West 11th St. (bet. 11th St. & 12th St.)  
 212 697-1716

Tribeca **Tribeca Language**  
 25 Hudson St. (bet. Hudson St. & Greenwich St.)  
 212 253-2010

Long Island **Long Island Japanese**  
 21 Beach 43rd Fl. (bet. 43rd St. & 44th St.)  
 516 432-8333

Long Island **Long Island Japanese Culture Center\***  
 11 Beach 43rd Fl. (bet. 43rd St. & 44th St.)  
 516 432-8333

Westchester **Kala Academy**  
 3100 Westchester Ave. (bet. 31st St. & 32nd St.)  
 914 432-2584

New Jersey **Irish M'hangos\***  
 11 West 11th St. (bet. 11th St. & 12th St.)  
 908 327-4333

New Jersey **Japan American Society of New Jersey\***  
 360 West St. (bet. 36th St. & 37th St.)  
 201 494-8825

New Jersey **NJ Language Learning Center\***  
 2100 Morris Ave. #100 (bet. 21st St. & 22nd St.)  
 201 327-4123

### TRADITIONAL

Upper West **Karate Hudson School**  
 260 West St. #100 (bet. 26th St. & 27th St.)  
 212 751 1001

Upper West **Saikoro Shindo**  
 301 W. 11th St. (bet. 11th St. & 12th St.)  
 212 697-2485

Midtown West **NY Tegei Kyushu School\***  
 121 West 49th St. (bet. 49th St. & 50th St.)  
 212 475 4294

Midtown West **NINENWASU USA**  
 110 West 49th St. (bet. 49th St. & 50th St.)  
 212 475 4294

Midtown West **The Nippon Club**  
 146 W. 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

Soho **Kaneko House**  
 121 Thompson St. (bet. 12th St. & 13th St.)  
 212 475 4294

Lower East **Tokuten Calligraphy Class**  
 31 East St. (bet. 31st St. & 32nd St.)  
 212 475 4294

### MARTIAL ARTS

Upper West **O-Doga**  
 181 West 11th St. (bet. 11th St. & 12th St.)  
 212 697 1716

Upper West **Kaikoku Budo Institute**  
 301 Hudson St. (bet. 30th St. & 31st St.)  
 800 423-7554

Upper West **Shinkage Musokushu Dojo\***  
 121 West 11th St. (bet. 11th St. & 12th St.)  
 212 697 1716

Upper West **OWS Karate Dojo**  
 121 Columbus Ave. (bet. 12th St. & 13th St.)  
 212 697 1716

Midtown West **Shinjinhaka New York**  
 108 West Ave. #100 (bet. 10th St. & 11th St.)  
 212 400-0100

Midtown West **Shinkagekarakar NY**  
 181 West Ave. 14 Fl. (bet. 18th St. & 19th St.)  
 800 225-2250

Midtown West **KYOKUSHIN KARATE**  
 281 West Ave. 14 Fl. (bet. 28th St. & 29th St.)  
 212 697 1716

Chelsea **U.S. Budo Kar-Kan**  
 146 W. 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

Chelsea **Udono Karate Dojo**  
 121 Thompson St. (bet. 12th St. & 13th St.)  
 212 475 4294

Chelsea **World Budo Karate**  
 146 W. 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

East Village **Karate Hudson Dojo**  
 301 W. 11th St. (bet. 11th St. & 12th St.)  
 212 697 2485

Tribeca **Osaka Judo Club**  
 146 West 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

Chelsea **Rakusa Seido Dojo**  
 281 West Ave. 14 Fl. (bet. 28th St. & 29th St.)  
 212 697 1716

Long Island **Katsuyama Shinken Karate**  
 108 West Ave. #100 (bet. 10th St. & 11th St.)  
 212 400-0100

Long Island **NY Sen Ten Karate**  
 121 Thompson St. (bet. 12th St. & 13th St.)  
 212 475 4294

Lower East **Judo & Jujitsu Dojo**  
 301 East St. (bet. 30th St. & 31st St.)  
 212 475 4294

New Jersey **Kaikoku Budo\***  
 301 Hudson St. (bet. 30th St. & 31st St.)  
 800 423-7554

New Jersey **KYOKUSHIN KARATE NJ Branch**  
 360 West St. (bet. 36th St. & 37th St.)  
 201 494-8825

### OTHER

**Emma Clinic**  
 A full-service clinic providing a wide range of services including acupuncture, massage, and more. Located in the heart of the city, it offers a peaceful environment for your treatment.

Upper East **Natanel Academy**  
 1212 Ave. C (bet. 12th St. & 13th St.)  
 212 475 4294

Upper East **Seon Woon Arts**  
 201 E. 79th St. (bet. 79th St. & 80th St.)  
 212 758 8881

Midtown West **Nanyang Fallot**  
 401 West St. (bet. 40th St. & 41st St.)  
 212 475 4294

Midtown West **Med, Sport & Tonic**  
 146 West 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

Midtown West **The Nippon Club**  
 146 W. 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

Midtown West **The School for Storage**  
 401 W. 36th St. (bet. 36th St. & 37th St.)  
 212 475 4294

Midtown West **Taka Shoji N.Y.\***  
 121 West Ave. (bet. 12th St. & 13th St.)  
 212 697 1716

Midtown West **The DOJO**  
 281 West Ave. 14 Fl. (bet. 28th St. & 29th St.)  
 212 697 1716

Chelsea **COMU**  
 121 Thompson St. (bet. 12th St. & 13th St.)  
 212 475 4294

Chelsea **Sachiko No & Sensei Co.**  
 146 W. 33rd St. (bet. 33rd St. & 34th St.)  
 212 581 3223

Tribeca **Rembrandt School**  
 281 West Ave. 14 Fl. (bet. 28th St. & 29th St.)  
 212 697 1716

**Japanese Classes**  
 Highly Interactive Language Learning System  
**Hills Learning**  
 (Grand Central Station 5 min)  
 www.hillslanguage.com

**Iroha Nihongo**  
 www.japanese-school.org  
 info@japanese-school.org  
 Japanese language lessons available in both English and Japanese.  
 (NY) Friends Academy  
 100 Rupperts Learning Center  
 New York (KURU) Gakuen

**Rukasu Budo Dojo**  
 Judo • Karate • Taekwondo • Jujitsu • Judo • Judo • Judo  
 347-716-1837  
 info@rukasubudodojo.com  
 http://www.rukasubudodojo.com  
 25-18 Pines Blvd. Flushing, NY

**Premier Matchmaking Service for Gentlemen and Japanese Women**  
 We provide a high personal and professional service for a single professional man to find a single Japanese woman who are serious about finding a life partner.  
 For the best results, we recommend a consultation with us. Contact us. Also available on Skype.  
 MeetJapanLady.com  
 Located in USA & TOKYO

# Japanese CROSSWORD



## Across

1. \_\_\_\_\_ (red bean) is often eaten at celebratory occasions because of its beautiful red color and being part of the word made \_\_\_\_\_ (auspicious).
6. There are many \_\_\_\_\_ (hot springs) in Japan.
7. Dictionary form of a verb meaning "to lend".
9. On New Year's Day in Japan, there is a custom of eating \_\_\_\_\_ (rice cakes).
11. "Fire" in Japanese.
12. We wish you a bright \_\_\_\_\_ (future).
14. \_\_\_\_\_ (clouds) are composed of water.

## Down

2. \_\_\_\_\_ is an -adjective meaning "blue", but sometimes it also means "pale" or "less experienced".
3. \_\_\_\_\_ (life) is precious.
4. "Enery" in Japanese.
5. \_\_\_\_\_ are traditional Japanese sweets consisting of glutinous rice cakes stuffed with sweet red bean paste. The name signifies "great luck".
8. Dictionary form of a verb meaning "to give birth", "to spawn", "to generate", "to produce" or "to create".
10. Not (night) versus \_\_\_\_\_ (day).
12. A noun meaning "a person", "human being", or "other people".
13. \_\_\_\_\_ is a noun meaning "problem", "question" or "mystery".



©Copyright NY / Mito Mito



## Get a JR Rail Pass from Amnet!

Ride the bullet train and discover many other great features as you want!

Type	Green		Ordinary	
Duration	Adult	Child	Adult	Child
7 days	\$345	\$172	\$255	\$129
14 days	\$559	\$279	\$412	\$206
21 days	\$727	\$363	\$527	\$263

The above prices are valid Dec 31, 2017



For more info, visit: [www.travelwithamnet.com](http://www.travelwithamnet.com)  
TEL: 800-825-2663 / [newyork@amnet-usa.com](mailto:newyork@amnet-usa.com)

## The World Heritage Sites of Japan

### GUSUKU (CASTLE) SITES AND RELATED PROPERTIES OF THE KINGDOM OF RYUKYU (Recognized by UNESCO in 2000)

The Kingdom of Ryukyu was prosperous between the 13th and 17th centuries, when it served as the center of economic and cultural exchange for southern Asia, China, Korea, and Japan. Although it is now a territory of Japan called Okinawa, the Kingdom of Ryukyu experienced a cultural development path completely different from that of Japan. The political and economic closure of the Kingdom of Ryukyu was different from those of the countries surrounding it, and the surviving remnants of the old demonstrate Ryukyu's unique cultural identity. Unlike Japan's castles, Shuri no Castle, a highlight of this World Heritage Site, did not serve as a fortress but rather as a palace.

Photo courtesy of the Ryukyu Cultural Heritage Museum



# JAPANESE SUB-CULT WATCH

## Japanese Cuisine in Film: More Than a Visual Feast

By Maria Steinberg



© iJing / Shutterstock.com

The pursuit of food has turned into a global passion. We eat, dream, study, blog, take Instagram images, write books, and make movies about food. Food in film is a genre whose popularity grew as food became a pop culture obsession. To make a film about food is to expect a visual feast, but some films go further by showing what lies deep beneath the surface.

Many films have been made about Japanese cuisine. It is not surprising given the reverence that the Japanese have for food as well as its mainstream popularity in many cultures. Japanese traditional cuisine, called "washoku," is on UNESCO's "Intangible Cultural Heritage" list – a cuisine deemed worth preserving because it is critical to Japanese traditional culture's survival. Japanese cuisine's foundation relies on elements such as freshness, seasonality, regionality, and presentation of ingredients and dishes. Throw into the equation the concept of "ikigai" or the "never-ending pursuit of perfection"

in creating these traditional foods and you get a distinctive, impeccable cuisine. Some food films have brilliantly portrayed these elements.

The 2011 American documentary **Jiro Dreams of Sushi** about revered sushi master Jiro Ono and his 3-Michelin star, 10-seat restaurant, Sukiyabashi Jiro in Tokyo, highlights this quest for perfection. Jiro's apprentices train for a decade and in his kitchen, octopus gets massaged for 40 minutes before cooking. And there is Jiro's refusal to retire at the age of 85 as he desires "to reach the top." Kiwanami is also reflected in his supplier relationships, like buying the best fish from purveyors at Tsukiji Market who themselves have demanding standards for the seafood they sell. Seasonality and regionality are reflected in the use of ingredients for his 20-piece omakase tasting menu, where what to serve is decided each day to ensure freshness of ingredients.

The quest for perfection in Japanese

cuisine is also depicted in the 1986 Japanese comedy **Tanpopo** where a wacky cast helps Tanpopo, the widow of a noodle shop owner, perfect the art of ramen-making. Ramen, many a Japanese comfort food with its heady combination of hot and soft, has several versions which are based on Japan's many regions. There are various ways to make the broth, consider the soul of ramen, as there are to make the noodles. The meticulousness, discipline and economy perfected by masters in Japanese cuisine become evident in the scene where a noodle master rhapsodizes on how to eat ramen (including how to smell it) and describes every ingredient, confirming that there is a ritual and an approach to eating it. Even in foods as commonplace as ramen, there are quests for the perfect recipe, mirrored in real life by many chefs striving to make it big with their own versions.

In the 2015 drama film **Sweet Home**, the elderly woman Takako (Ichikawa Awa) uses bean filling recipe for doryaki (small griddled pancakes filled with red bean paste) instead and impresses her boss. Sentaro, the doryaki master Takako takes her time when she shows Sentaro how to prepare the red bean filling – soaking, simmering and sweetening the beans – telling him that the labor-intensive process "is about heart," and reminding viewers as well that slow food is worth the wait. Scenes showing Takako's disdain over the industrial version of the red bean paste that Sentaro has been using, and the ease in which he grills the pancakes, point to her dedication to their craft. Although the highlight of the film is the bond that eventually forms between the two characters, there is no doubt that Takako's made-from-scratch recipe was what brought them together.

These films all show beautiful food scenes, but their draw lies in the portrayal of Japanese cuisine's uniqueness, their respect for ingredients and methods of preparation, and the chefs and cooks who make it happen.

## OPPORTUNITY AT CHOPSTICKS NY

Freelance Reporter/Writer/Translator skilled in Mandarin Chinese writing



### <Requirements>

Fluent in English and Mandarin

Must possess strong Mandarin writing skills

Photography experience preferred

To apply for the position, send an email cover letter, resume and writing samples to the address below

Trend Post NY, LLC

Attn: Naxia Komura

40 Exchange Pl., #1902

New York, NY 10005

Email: [komura@trendpost.com](mailto:komura@trendpost.com)

CHOPSTICKS NY

# Hue — Elegance and Grandeur of Vietnam's Old Capital

You've heard of the Forbidden City located in China, but did you know that **Vietnam** has a similar city of its own? From 1805 to 1945, the central Vietnamese city of **Hue** was both the national capital and the seat of the leaders of the Nguyen Dynasty, which was Vietnam's last royal family. While these feudal days are long gone, nowhere else in Vietnam are the country's royal roots more apparent than in this city. This month, we'll be looking at the sites that not only represent Hue, but also reflect Vietnam's elegant history and traditions.

At the top of the list of Hue's most popular sites is the **Imperial City** itself. These days, it's a collection of locations—including the emperor's residence and multiple temples and places—enclosed within a unique citadel by sea-mate-high walls, each about 2.5 kilometers long. Here you can see ancient pieces of royal history, such as the **How Holy Canons**, which were commissioned to be built, but to never be fired, and the **Ngô Môn Gate**, which not only served as the main entrance to the enclosure, but was also the site of the abdication of **Emperor Bao Dai**.

Not too far from the City lie the **Royal Tombs**, each

belonging to one of Vietnam's many royal leaders. The tomb of **Emperor Duc Duc**, for example, is considered to be the smallest, because Duc Duc only reigned Vietnam for three days! The tomb of **Emperor Tu Duc**, meanwhile, is considered the most beautiful, as it effortlessly blends into the peaceful lake that surrounds it. But the most majestic of the tombs, and the one that attracts the most tourists, is that of **Emperor Khai Dinh**, whose tomb was built as both a mausoleum and a monument, which explains why it took the whole area eleven years to be fully constructed.

No visit to the city would be complete without a charming boat ride on the **Perfume River** that slowly winds its way through the city. It's a great place to boat hours and a wonderful opportunity to catch a glimpse of the fantastic flora and fauna that populate Vietnam's wilderness. The river itself owes its name to the fact that its water flows through many upriver forests with aromatic plants. Any of these plants that fall into the water give the river its perfume-like fragrance.



And of all the ancient temples to visit in Hue, the site with the highest priority on your itinerary should be the seven-story-high **Thien Mu Pagoda**, also known as the **Pagoda of the Celestial Lady**, which overlooks the Perfume River from a half a few kilometers away from the Imperial City. This historic site is something of an unofficial symbol of the city; the legend goes that the pagoda was constructed when an old woman once told the locals that a great king would one day come and build a temple for all of Vietnam's prosperity.

Hue is also the birthplace of beautiful Vietnamese traditional clothing, **áo dài**. Originating from the court uniforms of the Nguyen Lords, the áo dài is characterized as a tight-fitting, silk tunic worn over the trousers, with splits extending well above the waist. Commonly worn by women, the dress is believed to be the feminine beauty to Vietnamese nationalists. Meanwhile, the men have the **áo gilem**, which is a brocade tunic commonly worn at events where women wear the áo dài.

As does any tourist destination, Hue offers a diverse array of dishes. Most of the people in Hue are serious Buddhists, which is why the city has more **vegetarian** specialties than you can expect from any other Vietnamese city. The locals have proven to be quite adept at making a wide variety of foods that replicate meat-based dishes. So if you're even in the area and order a bowl of, say, **bún bò Huế**, it might actually be fruits and berries than have been prepared to look like beef stew!



Originating in the court houses north of Hue, the áo dài is a beautiful silk tunic worn over trousers (top). Located on the west bank of Perfume River, Minh Luy Station (shown in light) is the tomb of Minh Mạng (reign 1820-40) now built by his successor, Thiệu Trị (left).

# The Ultimate Destination Hotel:

Unwind, Experience Japanese Culture, and Get Inspired

KEIO PLAZA HOTEL

*The Tokyo Olympic Games are just two years away. Tokyo is now rapidly developing its infrastructure, more than ever, its welcome foreign visitors for the big upcoming event. The capital of Japan once hosted the Olympics in 1964. In all of the facilities, accommodations and transportation need to be updated. However, the one thing that has remained the same for over 50 years is "Dorotenashi," or Japanese hospitality. One hotel that exemplifies this very well is Keio Plaza Hotel Tokyo, which has been standing tall for nearly half a century.*

## Serving Global Communities

Keio Plaza Hotel was the first high-rise hotel in Japan when it opened its doors in 1971. Conveniently located in the Shinjuku area of metropolitan Tokyo, this luxury hotel has served numerous global communities. For nearly 50 years it has hosted guests from about 100 countries. It is absolutely one of the most experienced hotels in terms of accommodating international visitors.

With 1438 guest rooms, 15 restaurants and 7 bars as well as 38 banquet rooms and 3 wedding chapels, this luxury hotel can offer more than what is expected from a modern high-quality hotel. Keio's guest rooms meet a diversity of preferences with their many types, such as Japanese suites with tatami mats, Luxury Fourth rooms with four beds and Hello Kitty conceptual rooms. There is a wide variety of cuisine offered at the hotel's restaurants, including 5 Japanese restaurants serving sushi, shabu shabu, sukiyaki hot pots and multi-course Kaiseki. The sake bar, Amuragawa, was actually Japan's first sake specialty bar. Each restaurant serves outstanding dishes and treats you with enthusiastic, guaranteeing a special dining experience.

## Experience Japanese Culture in the Heart of Tokyo

What sets Keio Plaza Hotel Tokyo apart is that it offers extensive and fun opportunities to experience the rich heritage of Japanese culture within and around the hotel. The following are some examples of what visitors can do while staying at the hotel.

### (Japanese kimono wearing)

Guests can choose to be photographed wearing traditional Japanese wedding kimono. There are several unique locations around the hotel for photo shoots, including the hotel's Japanese wedding chapel and its Imperial Suite room. Also

Keio offers additional experiences to guests, such as spending a day wearing yukata (the casual version of kimono).

### (Tea ceremony)

Guests at the hotel and visitors can experience Japanese tea ceremony in the hotel's authentic tea ceremony room, Sho-fu-an. Take refuge from the bustle of downtown Tokyo in its tranquil atmosphere, and enjoy matcha green tea and wagashi (Japanese traditional sweets).

### (Koto harp and Irisbana flower arrangement)

Koto harp recitals occasionally take place in the third floor lobby. Guests are also able to see displays of Irisbana flower arrangement during certain seasons, as well as take part in-Ikebana workshops twice a month.

### (English guided tours)

For those who do not speak Japanese but want to explore Japan in-depth, Keio's concierge can arrange English language guided tours that include an onsen hot spring experience and sake brewery visits.

## Unique Accommodations Found Only at the Keio Plaza Hotel

In 2014 Keio Plaza Hotel Tokyo introduced unprecedented Hello Kitty rooms, decorated with the globally loved Hello Kitty. There are two of these rooms: Princess Kitty and Kitty Town, each of which allows visitors to fully immerse themselves in the fantastic, bewitching world of Hello Kitty. Also offered for the guests who stay in these rooms is the Hello Kitty breakfast room service and a complimentary Hello Kitty mascot doll.

The latest additions to the hotel are the newly renovated Sky Lounge Aurora on the 45th floor and the Club floor and Lounge "Premier Grand." The former allows you to enjoy a magnificent panoramic view of Tokyo's cityscape while savoring food and drinks prepared by distinguished chefs and award-winning bartenders. Nighttime is absolutely gorgeous, but there is also an afternoon tea served for a different kind of relaxing experience. The Premier Grand facilities are all located on the upper floors, where you can appreciate stunning views of Tokyo and experience ultimate relaxation and comfort.

Rooted in Shinjuku for nearly 50 years, Keio Plaza Hotel Tokyo has seen the neighborhood transform dramatically. It has gracefully updated its accommodations and services in accordance with these changes, awaiting you with absolute hospitality and professionalism.



Shinjuku seen the surrounding Shinjuku metropolitan area since 1951 Shin Plaza Hotel is the first skyscraper hotel in Tokyo that opened its doors during the period of Japan's rapid economic growth.



The latest additions to the hotel's stylish services and amenities are the Premier Grand Club Room and the Club Lounge. Located on the upper floors and equipped with "lux members" (memberships) with Japanese restaurant dinner and amenities, the rooms and suites offer guests the ultimate luxury.



You can enjoy watching a Japanese wedding (Kimonos) and a traditional Japanese tea ceremony (Chawan) in the hotel. After dinner, you can enjoy watching a traditional Japanese tea ceremony (Chawan) in the hotel.



Tea ceremony is a integral part of Japanese culture. The 30-minute ceremony is offered four times a day (except Thursday and Sunday).



During one of the highlights of staying in a foreign country, you can experience authentic Japanese food in the hotel's Japanese restaurant.

## Hello Kitty Room Accommodation Plans



Representing the latest trends in Hello Kitty culture, Shin Plaza Hotel Tokyo's Hello Kitty Rooms have been highly popular since its launch in 2014. The room's interior plan includes Hello Kitty Room Original Breakfast: This is a full breakfast with various Hello Kitty-themed snacks, including a special Hello Kitty-themed breakfast. The plan is available in both Shinjuku and Kanto locations for a total of 11 rooms in Shinjuku, 4 in Kanto, but the breakfast room service is only available at the Shinjuku location.



For more information and reservations: +81-3-5283-0000 (Shinjuku) / +81-42-284-0111 (Kanto)



The Lounge Area is completed in a modern style in 2018. Parents' Tokyo rooms are a favorite choice for a long stay.

**Shin Plaza Hotel Tokyo**  
2010 Nishi-Shinjuku, Shinjuku-ku  
Tokyo 163-8580 JAPAN  
TEL: +81-3-5284-0111 (Main)  
[www.shinplaza.com](http://www.shinplaza.com)





the best age, can enjoy a 10% discount when purchasing Pierre's makeup, hair care products. The promotion is valid during the month of January. Don't forget to mention Chapsticks NY when you make an appointment.

**Location:** 331 W. 146th St., (bet. 76 & 80 Ave.)  
**New York, NY 10011**  
**CL: 646-436-8337 / www.totobeach.com**

#### \$50 Off Eye Lash Extensions for the First & Giveaway Extravaganza

##### Husako Salons

With over 30 years of experience, Husako Salons is now offering eyelash extension services. Using naturally curled synthetic eyelashes (Ribbon Lashes) made in Japan, each eyelash is glued individually to maximize style customization. Until the end of January, Husako Salons is hosting a giveaway offering \$50 off eyelash extensions service for the first six customers who send an email to Husako Salons. The \$50 discount can be applied for a set of 160 eyelash extensions (\$60 lashes per eye). Customers who miss the chance to get the discount will still receive a free eye mask (Reg. \$5). To enter the sweepstakes, send an email to [husakosalon@gmail.com](mailto:husakosalon@gmail.com) with your full name, phone number and "Husako Eyelash" in the header.

**Location:** 223 E. 36th St., (bet. 2nd & 3rd Ave.)  
**New York, NY 10017**  
**CL: 212-750-6199**  
**[www.husakosalon.com](http://www.husakosalon.com) / [husakosalon@gmail.com](mailto:husakosalon@gmail.com)**

#### 10% Discount on All GARDEN Hair Treatments

##### GARDEN NEW YORK

GARDEN NEW YORK is hair salon in the West Village, is operated by experienced hair stylists that are always updated on the latest Japanese and New York hair fashion trends. During the month of January, GARDEN is offering a 10% discount on their signature treatment. There are three treatments: Quick (Reg. \$50), Gloss (Reg. \$60) and High class (Reg. \$80). "During the winter time, hair becomes dry and susceptible to static electricity. Our treatments help nourish and maintain hair," says Takashi, hair stylist at GARDEN. This offer is only available weekdays and to new customers. Please specify which stylist you want to work with and mention Chapsticks NY when making an appointment.

**Location:** 209 W. 14th St., (bet. Greenwich & Washington St.)  
**New York, NY 10014**  
**CL: 212-647-1303**  
**[www.garden-nyc.com](http://www.garden-nyc.com)**



#### \$100 Winter Whitening Special

##### Wataridate Dental Care

Founded in 1980, Wataridate Dental Care has always prioritized providing personalized dental care for their patients. Until the end of February,



Wataridate Dental Care is offering a spring special on customized whitening trays with whitening gel. The custom-made tray ensures the whitening gel to reach each tooth, even if the teeth are crowded. Originally a \$800 value, the discount is available until the end of March. Mention Chapsticks NY when you make an appointment.

**Location:** 18 Wataridate Place, Lido Island  
**New York, NY 10017**  
**CL: 212-463-4760**  
**[www.wataridate.com](http://www.wataridate.com)**

## DEAL OF THE MONTH

### Giveaway for 20 People --A Set of Pantyhose and Tights

Gunze International USA, Inc.



Gunze is the leading underwire brand established 130 years ago in Kyoto, Japan. Gunze's fashionable and functional products available in the U.S. include underwire, tights, pantyhose, leggings and tights. For the New Year celebration, they will hold a sweepstakes. 20 lucky winners will receive a set of one Silken series pantyhose (Choose one from SR360 (natural fit) and SR200 (shape fit) and one SR-dense tights).

There are two steps to enter the sweepstakes. First, send an email to [gunzeusa.com](mailto:gunzeusa.com) and you will receive a survey (taking about 3 minutes). Second, note the survey. This winners will be selected via email and are required to come to the WUZZA Shop (Soho location) to pick up their prize. The sweepstakes lasts until Feb. 28.

\*Entries can choose from two size options.

**Gunze International USA, Inc.**  
**[www.gunze-usa.com](http://www.gunze-usa.com)**  
**Location for pick up: WUZZA Shop**  
**30 Spring St., (bet. 1st & Mulberry St.)  
 New York, NY 10012**  
**CL: 646-430-4400**



## The 10th Anniversary Party Celebrated Its Milestone GO! GO! CURRY! USA

It's been 10 years since GO! GO! CURRY! opened its first U.S. branch in Midtown West. Serving hearty, rich Japanese curry—more specifically the curry unique to Kawasaki City, the fast-casual food chain has grown into seven locations in the New York area and Boston.

On Nov. 27, GO! GO! CURRY! USA held a party at The Empire State Building celebrating its 10th anniversary, inviting food distributors and companies that supported their operation for a decade. During the party, Ambassador Riechiro Takahashi and Mr. Kentaro Tsurushima, Vice President of New York Medical Trading, Inc. made a congratulatory speech, respectively, and presented GO! GO! CURRY! USA's achievement that established the foundation of fast-casual Japanese curry business in the U.S.

Mr. Hirotaka Miyazono, Founder and CEO of GO! GO! CURRY! also joined the event and expressed his



appreciation to the supporting companies while Mr. Tsurushima, President of GO! GO! CURRY! USA, who shared struggles and struggles in the past 10 years such as their efforts not to increase prices. She also revealed future business plans and affirmed that GO! GO! CURRY! USA would continue to serve hearty party that makes everyone happy.

**[www.gogocurry-usa.com](http://www.gogocurry-usa.com)**



# 纽约日系吃喝玩乐

我们为您分享最新信息•折扣•优惠  
一起在纽约享受住在日本的感觉吧!

请关注



ID: nywanjp

QUA  
Lifestyle magazine

FREE!



Quarterly Issue (Jan, May, June, Sept)

[www.nyqua.com](http://www.nyqua.com)

E-mail: [adsales@nyjapan.com](mailto:adsales@nyjapan.com)

NYEATS  
Weekly NY Japan

FREE!



Every Friday Issue

[www.ejopian.com](http://www.ejopian.com)

E-mail: [adsales@nyjapan.com](mailto:adsales@nyjapan.com)

CHOPSTICKS NY

Experience JAPAN in New York City

FREE!



Monthly Issue

[www.chopsticksny.com](http://www.chopsticksny.com)

E-mail: [adsales@chopsticksny.com](mailto:adsales@chopsticksny.com)

TREND POT NY, LLC ☎1-800-535-6863 (toll free)



Choose from:  
Spicy Miso  
Shoyu  
Tonkotsu



*Savory,*  
**BOLD** flavor  
with every slurp!

Create your own delicious bowl with our  
Tofu Shirataki Ramen Kit -  
just add toppings!

Get Your Noodle On.



[house-foods.com](http://house-foods.com)

Available in the refrigerated Tofu or Shirataki section at Fairway and select Asian supermarkets.

*Japanese  
Artisanal Sake*

梵<sup>®</sup>

*Born*



Born: Hoshi  
The Earth



Born: Hoshino  
Wing of Japan



Born: Hyosan  
Ice Berg



Born: Yume no Matsuyama  
Dreams Come True



Born: Chogin



Born: Tokusen  
Jumai Daiginjo



Born: Maruko  
Name Gasher



Born: Edia

*Katon Kichibee Shouten  
www.born.co.jp*

This is a rare image of Mt. Fuji  
called Perfect Double Diamond  
Fuji, and it is believed to bring  
good luck.